BLUE SEAL®

EVOLUTIONSERIES

Gas Bratt Pans

G580

Service Manual

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WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

IMPORTANT: MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.

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This manual is designed to take a more in depth look at the G580 Bratt Pan for the purpose of making the units more understandable to service people.

There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.

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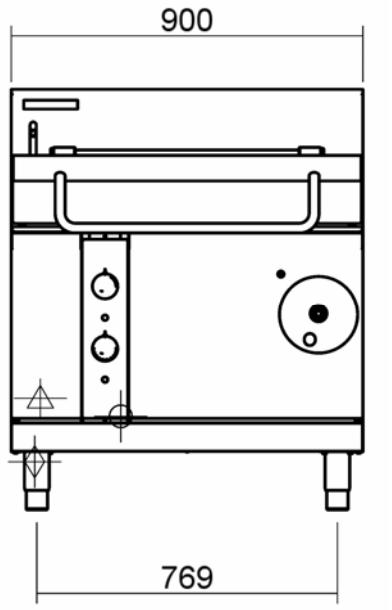
Dimensions G580-8



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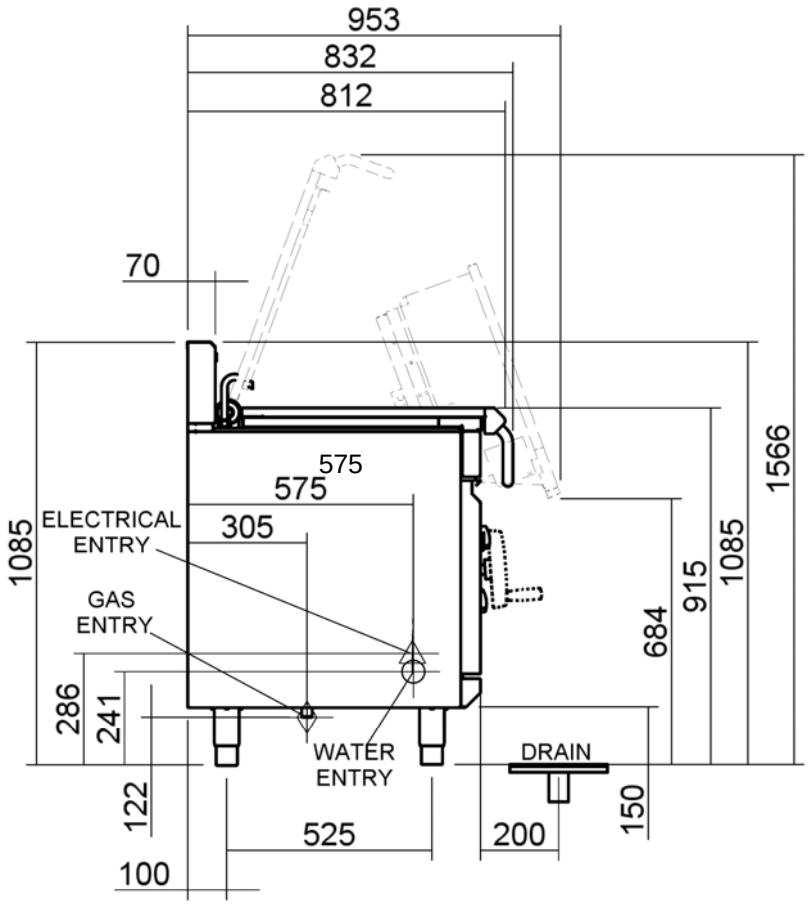
G580-8



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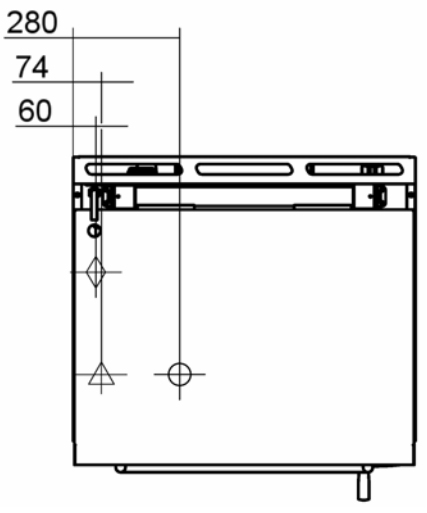
G580-8



PLAN
G580-8

Electrical Connection Point.

Gas Connection Point.

Water Connection Point.

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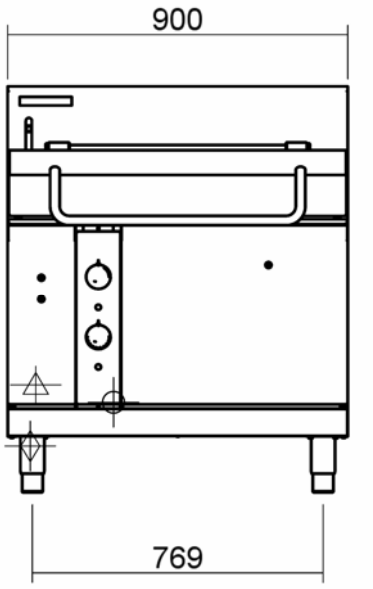
1 Specifications

Dimensions G580-8E



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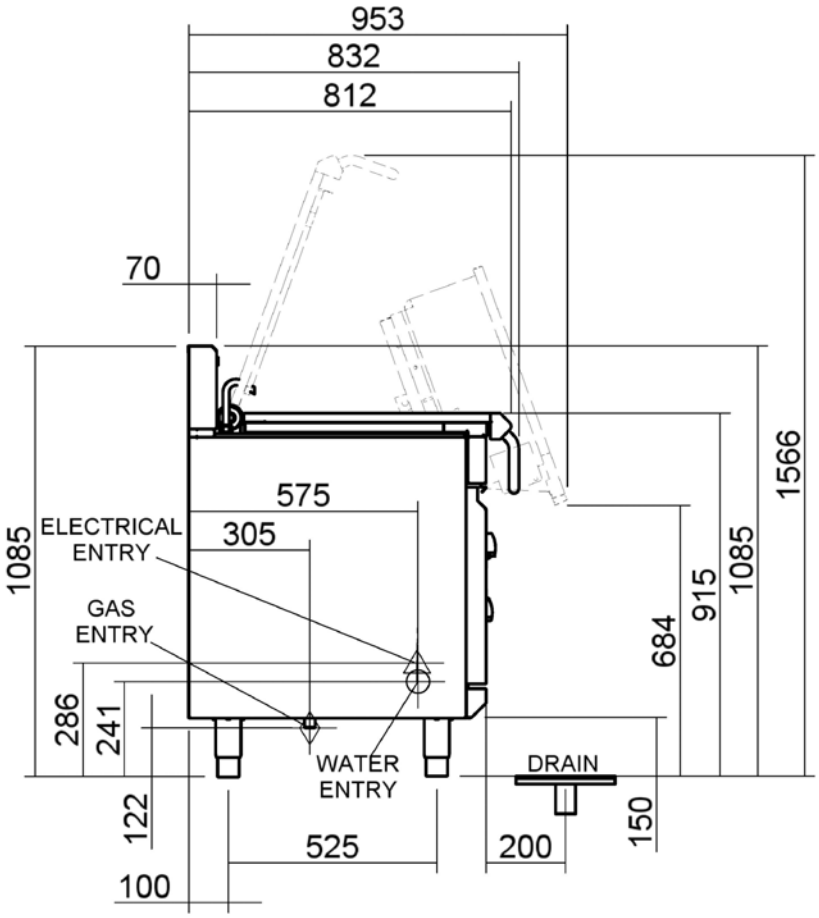
G580-8E



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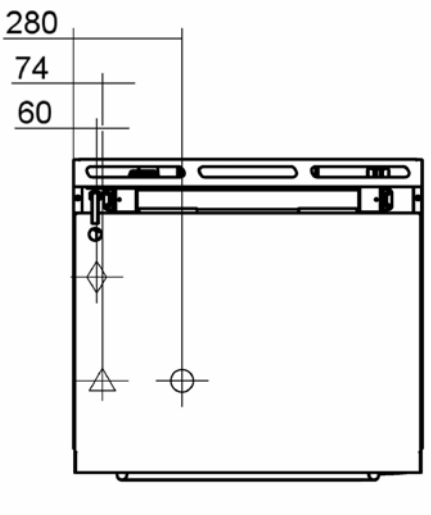
G580-8E



PLAN
G580-8E

Electrical Connection Point.

Gas Connection Point.

Water Connection Point.

Dimensions shown in millimetres

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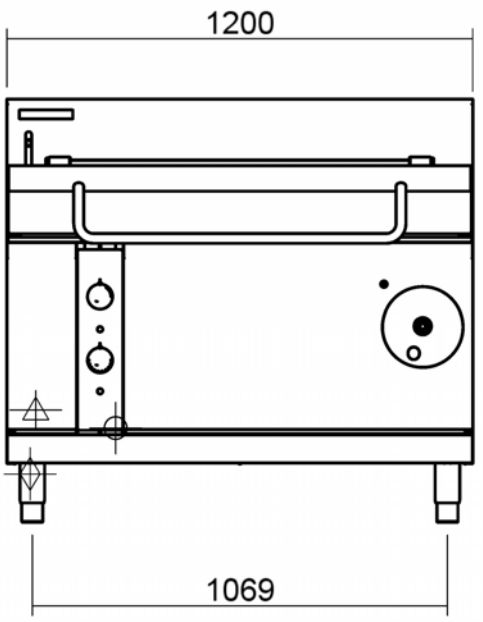
Dimensions G580-12



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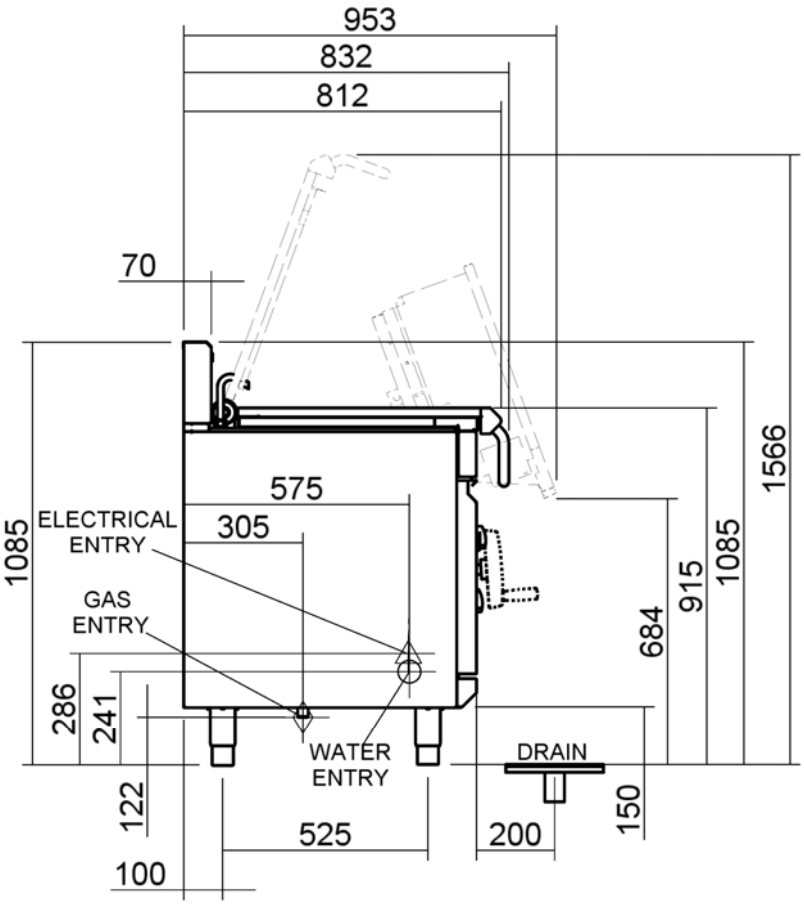
G580-12



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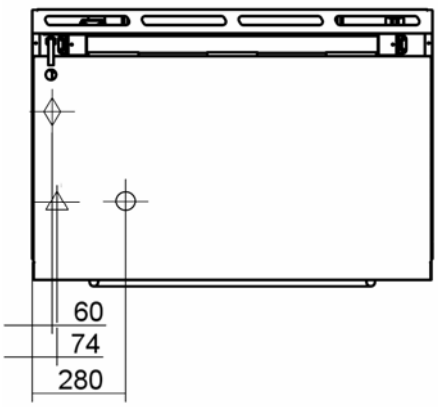
G580-12



PLAN
G580-12

Electrical Connection Point.

Gas Connection Point.

Water Connection Point.

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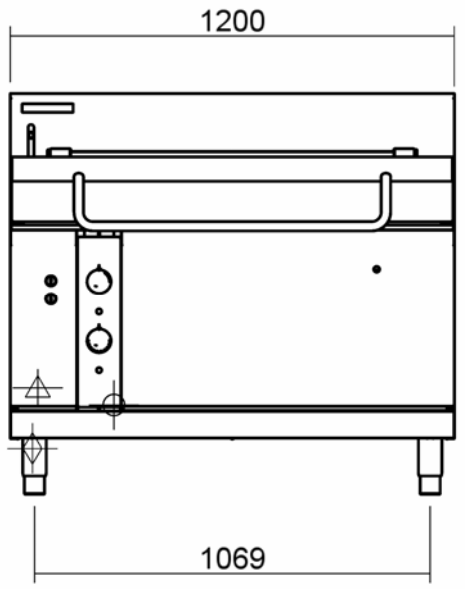
1 Specifications

Dimensions G580-12E



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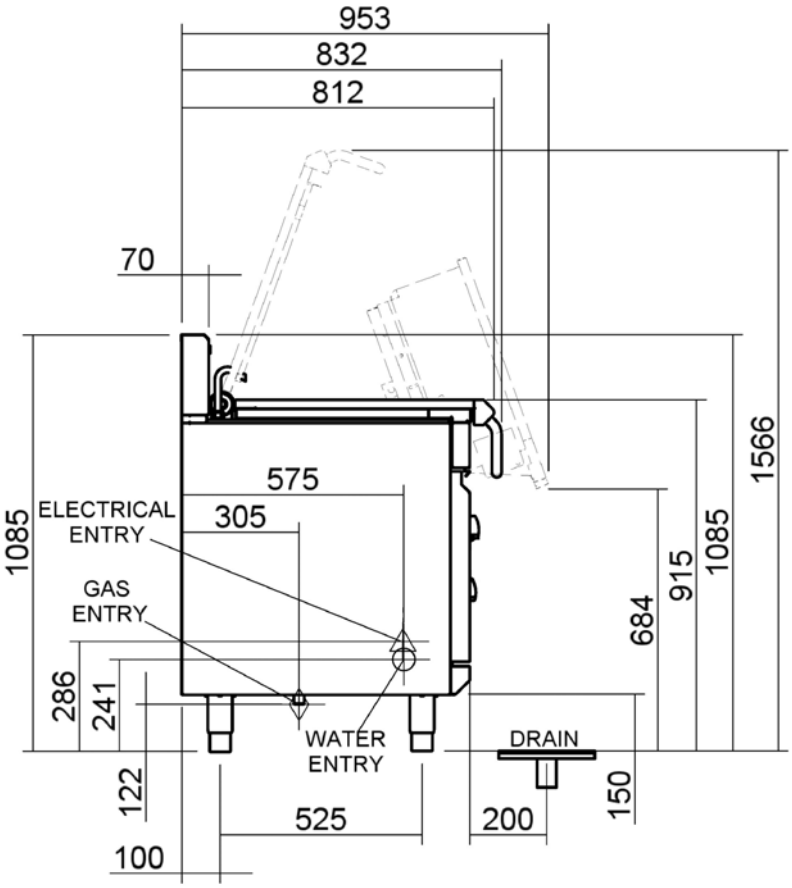
G580-12E



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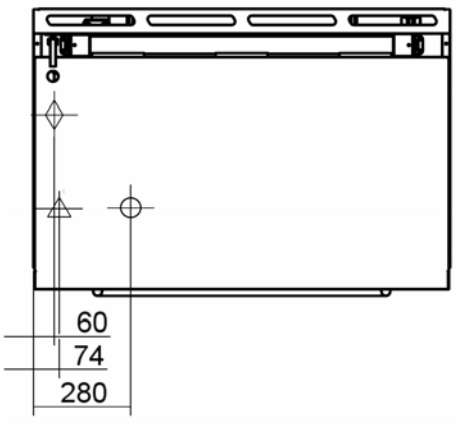
G580-12E



PLAN
G580-12E

Electrical Connection Point.

Gas Connection Point.

Water Connection Point.

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Gas Supply Requirements

- Non-UK Only:

	Natural Gas		LPG (Propane)	
	G580-8 / E	**G580-12 / E**	**G580-8 / E**	**G580-12 / E**
Input Rating (N.H.G.C.)	72 MJ/hr	90 MJ/hr	72 MJ/hr	90 MJ/hr
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.g.)		2.75 - 3.40 kPa (11" - 13.5"w.g.)	
Burner Pressure	0.76 kPa (*) (3.0" w.c.)	0.60 kPa (*) (2.4" w.c.)	2.4 kPa (*) (9.5" w.c.)	2.5 kPa (*) (10.0" w.c.)
Gas Connection	¾" BSP Male			

- UK Only:

Appliance Classification

Category: **$II_{2H3P.}$**

Flue Type: **$A_{1.}$**

		Natural Gas (G20)		Propane (G31)	
		G580-8 / E	**G580-12 / E**	**G580-8 / E**	**G580-12 / E**
Heat Input (nett)	**Nominal**	18.5 kW	23 kW	18.5 kW	23 kW
Gas Rate (nett)	**Nominal**	1.96 m^3/hr	2.43 m^3/hr	1.44 kg/hr	1.79 kg/hr
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure		7.5 mbar (*)	6.0 mbar (*)	25.7 mbar (*)	25.5 mbar (*)
Gas Connection		$^3/_4$" BSP Male			

Electrical Supply Requirements

G580-8 / G580-12 - 220-240 V a.c, 50 / 60 Hz, 0.1kW, 1P+N+E.
G580-8E / G580-12E - 220-240 V a.c, 50 / 60 Hz, 0.35kW, 1P+N+E.

Water Supply Requirements

Cold water connection is $^1/_2$" tube connection via 15mm crox fitting located 280mm from the LH side, 575mm from rear and 241mm from the floor.

Maximum water supply pressure 550 kPa (80 psi).

Injector Sizes

	Natural Gas		LPG (Propane)	
	G580-8 / E	**G580-12 / E**	**G580-8 / E**	**G580-12 / E**
Main Injector	4.30mm	5.20mm	2.50mm	2.80mm
Pilot Injector	0.35	0.35	0.20	0.20

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1 Specifications

Bratt Pan Dimensions

Overall Dimensions	Model G580-8 / E	Model G580-12 / E
Height to Hob	915 mm	915 mm
Height to Splashback	1130 mm	1130 mm
Width	900 mm	1200 mm
Depth	805 mm	805 mm
Pan Internal Dimensions		
Height	215 mm	215 mm
Width	780 mm	1080 mm
Depth	450 mm	450 mm
Pan Volume	80 litres	120 litres
Weight	200 kg	?

Installation clearances

	Combustible Surface	Non Combustible Surface
Left/Right hand side	50 mm	0 mm
Rear	50 mm	0 mm

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Installation Requirements

NOTE: It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas, electrical and health and safety requirements.

Blue Seal Bratt Pans are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.
This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas, electrical, fire and health and safety.

Australia:	- AS5601	- Gas Installations.
New Zealand:	- NZS5261	- Gas Installation.
Australia / New Zealand:	- AS/NZS3000	- Wiring Rules.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440 1 & 2	- Installation Flueing & Ventilation.
	- BS7671	- Requirements for Electrical Installation.
Ireland:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.
Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Ensure that the 4 adjustable feet are fitted with the protruding centre screw.
- Remove protective plastic coating from the side panels.
- Report any deficiencies to the distributor who supplied the bratt pan.
- Check that the available gas supply is correct to that shown on the rating plate located on the bottom corner of the front right hand panel.

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements

	G580-8 / G580-8E	G580-12 / G580-12E
Natural Gas (G20)	19 m^3/hr	24 m^3/hr
LPG/Propane (G31)	20 m^3/hr	24 m^3/hr

2. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation.
3. Never directly connect a ventilation system to the appliance flue outlet.
4. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
5. Position the Bratt Pan in its approximate working position.
6. All air for burner combustion is supplied from underneath the unit. The legs must always be fitted and no obstructions placed on the underside or around the base of the unit, as obstructions will cause incorrect operation and/or failure of the appliance.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

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2 Installation

Clearances

The following minimum installation clearances are to be adhered to:

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left/Right hand side	50 mm	0 mm
Rear	50 mm	0 mm

Assembly

NOTE:

- **This appliance must only be installed on the adjustable feet supplied. It must not be fitted with rollers or castors as this appliance is intended for stationary installations only.**
- **The appliance must be positioned securely and level. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection' section.**

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

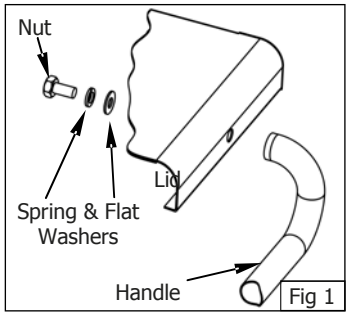

Fig 1

1. Check that all the feet are in place and are tightened firmly.
2. Roughly adjust the feet to make the bratt pan steady and level.
3. To assemble the handle to the lid, unpack the handle assembly. Place the handle on the outside of the lid with the curved part of the handle facing downwards. (Refer to Fig 1).
4. Fit the bolts with spring washers and flat washers from the inside of the lid and tighten the bolts to secure the handle in position.

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.

1. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-

   a. **The Gas Type** the appliance has been supplied for is shown on coloured stickers located above the gas connection and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.

   b. **Supply Pressure** required for this appliance is shown in the "Specifications" section of this manual. Check the gas supply to ensure adequate supply pressure exists.

   c. **Input Rate** of this appliance is stated on the Rating Plate and in the "Specifications" Section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation**.

Fig 2

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

2. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG and is already converted ex-factory to the gas type labelled beside the gas connection point. The regulator outlet pressure is fixed ex-factory and it is NOT to be adjusted.

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The regulator connections are $^3/_4$" BSP female.

The connection to the appliance is $^3/_4$" BSP male.

(Refer to the "Specifications" section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

3. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
4. Connect the gas supply to the appliance. A suitable joining compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.

WARNING:

CHECK ALL GAS CONNECTIONS FOR LEAKS USING SOAPY WATER. DO NOT USE A NAKED FLAME.

5. Check all gas connections for leakages using soapy water or other gas detecting equipment.
6. Check gas operating pressure is as shown in "Specifications" section.

NOTE: The operating pressure is to be measured at the gas control outlet test point with the burner operating at the 'High Flame' setting.

7. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
8. Turn on the gas supply and the appliance.
9. Verify the operating pressure remains correct.

Fig 3

Electrical Connection

1. The electrical system are all connected through a 2m, 10 amp flex located at the LH side of the unit.
2. For immediate electric supply, plug the lead into a properly earthed, 220-240V, 50 Hz, 1P+N+E, 3 pin socket.

Water Connection

Cold water mains ¾" BSP male thread connection point. For location details on services connections refer to the drawings in the 'Specification' section.

- Maximum water supply pressure 550 kPa (80 psi).
- Remove the control panel for access to the cold water connection.

Commissioning

Before leaving the new installation;

Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.

- Light the Pilot Burners.
- Light the Main Burners.
- Check the Main Burner Operation 'ON' / 'OFF' with the Thermostat Control.

Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

This manual must be kept by the owner for future reference, and a record of the **Date of Purchase, Date of Installation** and **Serial Number of the Unit** recorded and kept with this manual. **(These details can be found on the Rating Plate attached to the bottom corner of the front right hand panel**. **Refer to the 'Gas Connection' section)**.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

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3 Operation

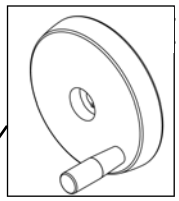
NOTE: A full user's operation manual is supplied with the product and can be used for further referencing of installation, operation and service.

Operation Guide

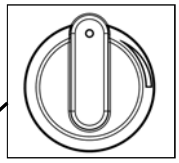
1. Waldorf bratt pans have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the bratt pan and produce a poor quality product. To use this bratt pan correctly please carefully read the following sections.

Description of Controls

G580-8 / G580-12 Models



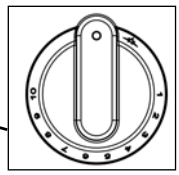
Manual Tilt Handwheel (8 & 12 Models only)



Water Flow Control Valve (All Models)

◯ OFF Position

Graduated Flow

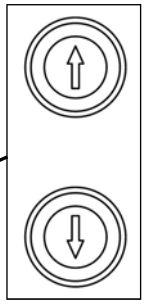


Gas Control Knobs (All Models)

✳ Pilot Burner

Graduations from 1 to 10 for heat control.

G580-8E / G580-12E Models



Electrical Tilt Controls (E Models only)

With the bratt pan lid open, the bratt pan can be electrically raised to the 'UP' position.

Heating Indicator Lamp (Amber) All Models

Power Indicator Lamp (white) All Models

Controls are as for Model shown above

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CAUTION :

Always turn off the electrical and gas supply before commencing any cleaning.
This appliance is not water proof.
Do Not use water jet spray to clean interior or exterior of this appliance.

General

Clean the bratt pan regularly. A clean bratt pan looks better, will last longer and will perform better. A dirty bratt pan will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

CAUTION :

If cleaning detergents are allowed to enter the inner parts of the appliance, rusting will occur on the pipe work, installation elements, heating elements, gas fittings and electrical components, this will cause premature failure of the appliance.

NOTE:

- **DO NOT clean the appliance using high pressure water or steam jets.**
- **DO NOT pour water directly over the appliance.**
- **DO NOT use wire brushes. Clean the pan regularly after each use.**
- **DO NOT use combustible liquids to clean the appliance.**
- **DO NOT use harsh abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they will damage the appliance.**
- **DO NOT use any chloric or bleaching detergents to clean the appliance.**
- **DO NOT use saline or sulfuric acid preparations for descaling the appliance.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **Clean the pan regularly after each use.**

After Each Use

Clean the interior of the pan regularly after each use. Do not use wire brushes on the pan. Clean using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.

Clean the exterior of the bratt pan using a mild detergent and a hot water solution using soft cloth or a soft bristled brush.

Daily Cleaning

Clean the interior and exterior of the bratt pan using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Do not use wire brushes on the pan. Dry the appliance thoroughly using a dry clean cloth.

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4 Cleaning / Maintenance

Weekly Cleaning

NOTE:

- **If the bratt pan usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, strong solvents, sharp scrapers or caustic detergents as they will damage the surface of the bratt pan.**
- **DO NOT use water on the burners while they are still hot as cracking may occur. Allow these items to cool and remove for cleaning.**
- **DO NOT clean the burners in a dishwasher.**

Thoroughly clean the interior and exterior of the bratt pan regularly. Do not use wire brushes on the pan. Clean using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.

NOTE: In order to prevent the forming of rust on the steel components, ensure that the detergent or cleaning material has been entirely removed after each cleaning process.

Stainless Steel Surfaces

a. Clean the interior and exterior surfaces of the bratt pan with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas and water control valve spindles and can be removed to allow cleaning of the front of the control panel.

b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.

c. It should not be necessary to remove the manual tilt mechanism handwheel for cleaning purposes.

d. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

e. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results, cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

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WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

5.1 Trouble Shooting Chart

Fault	Possible cause	Remedy
Ignition electrode not sparking.	The mains isolating switch on the wall, circuit breaker or fuses are off at the power board.	Turn on.
	Incorrect power supply.	Check power supply is correct. **(Refer specifications section)**
	Short in high tension lead. **(Refer fault diagnosis 5.5.2)**	Replace lead. **(Refer service section 6.4.7)**
	Ignition electrode faulty. **(Refer fault diagnosis 5.5.2)**	Replace electrode. **(Refer service section 6.4.3)**
	Ignitor faulty. **(Refer fault diagnosis 5.5.2)**	Replace igniter. **(Refer service section 6.4.9)**
Pilot won't light.	No gas supply.	Ensure gas is connected and is on. (bottles not empty)
	Gas pressure too low.	Check gas supply pressure. **(Refer specifications section)**
	Blocked pilot injector.	Clean or replace pilot injector. **(Refer service section 6.4.2)**
	Faulty gas control valve.	Replace gas control valve. **(Refer service section 6.4.6)**
Pilot goes out when knob released.	Releasing knob before the thermocouple is heated.	Hold in control for longer (30 s) see if pilot will stay lit.
	Pilot flame too small. **(Refer fault: pilot flame small)**	
	Faulty thermocouple. **(Refer fault diagnosis 5.2.1)**	Replace thermocouple. **(Refer service section 6.4.1)**
	Faulty gas control valve	Replace gas control valve. **(Refer service section 6.4.6)**
Pilot flame small / yellow / lazy.	Gas pressure too low.	Check gas supply pressure. **(Refer specifications section)**
	Pilot injector restricted.	Clean or replace as required. **(Refer service section 6.4.2)**

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Fault	Possible cause	Remedy
Pilot goes out when main burner comes on.	Incorrect gas pressure.	Check supply / adjust pressure. **(Refer specifications section)**
	Faulty gas control valve.	Replace gas control valve **(Refer service section 6.4.6)**
Ignitor continuously sparking - even with pilot lit.	Plug polarization incorrect.	Ensure active and neutral correct i.e. no voltage potential between neutral and earth.
	No / bad earth.	Check earth.
	Electrode HT lead short.	Check - replace if required.
	Faulty ignition box.	Replace. **(Refer service section 6.4.9)**
Pilot goes out while cooking, can relight.	Gas supply - incorrect or fluctuating pressure.	Check supply / adjust pressure.
	Thermocouple faulty **(Refer fault diagnosis 5.5.2)**	Replace thermocouple. **(Refer service section 6.4.1)**
Main burner will not light.	Pan not in cooking position.	Return pan to cooking (horizontal) position.
	Pan microswitch out of adjustment. **(Refer fault diagnosis 5.5.2)**	Adjust pan microswitch. **(Refer service section 6.5.1)**
	Wrong size or blocked injector.	Replace / clean injector. **(Refer service section 6.4.5)**
	Faulty thermostat. **(Refer Fault Diagnosis 5.5.2)**	Replace thermostat. **(Refer service section 6.4.10)**
	Faulty gas control valve.	Replace gas control valve. **(Refer service section 6.4.6)**
	Incorrect supply pressure.	Check correct supply pressure.
Main burners go out while Cooking, can relight.	Pan raised from cooking position.	Return pan to cooking (horizontal) position.
	Pan microswitch out of adjustment. **(Refer fault diagnosis 5.5.2)**	Adjust pan microswitch. **(Refer service section 6.4.11)**
	Faulty gas control valve.	Replace gas control valve. **(Refer service section 6.4.6)**
	Incorrect or fluctuating supply pressure.	Check correct supply pressure.

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Fault	Possible cause	Remedy
Main burner goes out while cooking, won't relight. (over-temp tripped)	Faulty thermostat. **(Refer fault diagnosis 5.2.1)**	Replace thermostat. **(Refer service section 6.4.10)**
	Faulty over-temp thermostat. **(Refer fault diagnosis 5.5.2)**	Replace over-temp thermostat. **(Refer service section 6.4.11)**
	Faulty gas control valve.	Replace gas control valve. **(Refer service section 6.4.6)**
No water	Water supply turned off at the mains.	Turn on the water supply.
	Thermostat is turned off (water tap only operates when the thermostat is turned on).	Turn on the thermostat.
	Pan is raised (water tap only operates when pan is in the lower position.	Lower the pan.
	Pan microswitch is out of adjustment.	Adjust pan microswitch. **(Refer service section 6.4.11)**
	Water solenoid valve blocked or faulty. **(Refer fault diagnosis 5.2.2)**	Clean or replace water solenoid. **(Refer service section 6.4.14**
	Water control microswitch is out of adjustment.	Adjust water control microswitch. **(Refer service section 6.4.16)**
Bratt pan lid will not stay up.	Hinges need adjusting	Adjust hinge springs. **(Refer service section 6.5.3)**
	Lid hinge springs are worn.	Replace lid hinge springs. **(Refer service section 6.4.16)**

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5.2 Fault Diagnosis

5.2.1 Ignition Electrode not Sparking

Short in H.T. lead

If repeated sparking of the ignitor box shows intermittent sparking at the electrode, then the HT lead should be traced to find area of short. This can normally be visually seen as the spark arcs. If the lead is shorting the best solution is to replace it, as the electrical insulation strength of the lead may have deteriorated.

Ignition electrode faulty

If the spark arc can be seen from the electrode insulator to the pilot burner instead of at the electrode tip, then the insulator probably has a fracture and should be replaced.

Ignitor faulty

If no spark at all can be generated, check that there is power to the unit and the ignitor circuit. With the control knob depressed, check that there is continuity through the ignitor switch located on the gas control and that the wiring is secure to the ignitor. If there is no continuity then the switch is faulty - replace. If switch is ok then the ignitor has failed—replace.

NOTE: If ignition system fails, the pilots can be manually lit in the interim until the piezo circuit is repaired. A standard taper torch or matches / lighter can be used for manual back-up ignition.

6.1.1 Pilot goes out when knob released

Faulty thermocouple

Firstly check thermocouple connection is firm. A loose connection will cause resistance to millivolt circuit and result in pilot outage.

If connection is OK, verify that there is gas at the pilot burner when the control knob is held in the pilot position by manually lighting or using ignition system. If there is no gas flow or very little, check supply is not empty or shut off further downstream. If pilot can be lit but flame too small to impinge on thermocouple, again check supply and if OK, check the adjustment of pilot flow by adjusting the screw located below the control knob on gas control. If sufficient pilot flame cannot be obtained then remove pilot orifice from pilot burner and check for blockages and/or correct size (refer specifications section).

If pilot flame is OK but goes out after control knob released (after holding in for approximately 20 seconds), then the thermocouple may be faulty.

Disconnect the thermocouple from the gas control, and while holding in the control knob in the pilot position use a multimeter to measure the millivolts being generated between the thermocouple end and earth (place other probe of multimeter on body of gas control). With thermocouple hot, millivolt reading should be between 20-30 mV. If the voltage reading is below 15 millivolts then the thermocouple is defective and should be replaced.

If all of the above in both the pilot and the thermocouple system check out OK, then the gas control valve is defective and needs replacement.

6.1.1 Main Burners will not Light

Microswitch out of adjustment

Check power is supplied to the unit.

Check that the pan is flat so that the microswitch circuit is closed. Check for continuity through terminals com and NO of microswitch. If no continuity with pan in flat position then the microswitch requires adjustment.

Faulty thermostat

Check thermostat setting correct and gas control knob in main burner on position. With thermostat on check voltage at terminal 2 of thermostat. If no voltage then thermostat is faulty - replace.

6.1.1 Main Burners Go out - Over-temp Thermostat Tripped

Control thermostat faulty

Check continuity through thermostat leads (thermostat terminals 1 and 2) on temperature rise. If the circuit does not open then the thermostat is faulty - replace.

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Overtemperature thermostat faulty

If cutting out main burners (and the power indicator light) below 320°C then replace overtemperature thermostat.

6.1.1 Delay in Ignition of the main Burners

Incorrect pilot flame

Check operating pressure is as stated in installation section. If pressure is correct, then check pilot flame adjustment. Pilot flame for main burner ignition should be approximately 20 mm long. Increase by adjusting pilot adjustment screw on gas control. If the pilot size cannot be adjusted, then check that the pilot orifice size is correct (refer specifications section).

6.1.1 No Water

Fault with water valve

Check voltage supply across the water valve solenoid coil with the pan down and the thermostat turned on. If there is no power supply then check the pan microswitch.

NOTE: A fault with the pan microswitch is likely also to cause the main burners to not operate.

If power supply to the coil is correct, disconnect wiring to coil and check the resistance of the coil windings.

Correct coil resistance: 3650 ohms

NOTE: If open circuit / high resistance, then the coil is faulty—replace.

If coil resistance is correct, rewire and listen for an audible solenoid click when the thermostat is turned on.

If solenoid can be heard functioning then remove the water solenoid and fittings and check for blockages.

6.1.1 Pan Will Not Lift (Electric Lift Models Only)

Lid microswitch out of adjustment

The electric pan lift will only operate when the Bratt pan lid is in the raised position.

Check power is supplied to the unit. Check that the lid is lifted so that the microswitch circuit is closed. Check for continuity through terminals com and NO of microswitch. If no continuity with the lid in raised position then the microswitch requires adjustment.

Push button switch contact block faulty

Check that the switch contacts are operating correctly as illustrated below.

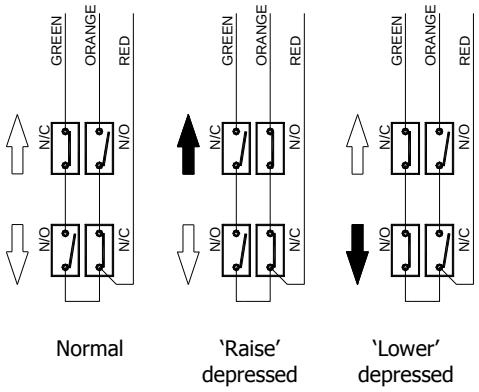

Figure 6.1.1

Lifting controller faulty

Check that power is being supplied to the lifting controller. If there is no power then check wiring. If power is correct then check the internal fuse within the controller. If fuse is blown then replace. If fuse is intact and the controller will not operate then it is faulty - replace.

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6 Service Procedures

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ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

WARNING: ENSURE GAS SUPPLY IS SWITCHED OFF BEFORE SERVICING

ALWAYS CHECK / TEST FOR GAS LEAKS AFTER SERVICE REPAIRS ON THE GAS SYSTEM

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6.1 Access

6.1.1 Front Control Panel

Figure 6.1.1

1) Remove two screws from front control panel.
2) Remove control knobs by pulling away from control panel.

6.1.2 Left Front Panel

Figure 6.1.2

1) Remove front control panel (refer 6.1.1)
2) Remove two screws from left front panel and slide panel to the left to release panel.

6.1.3 Right Front Panel

Figure 6.1.3

1) Remove front control panel (refer 6.1.1)
2) Prise off centre cap of lifting wheel, remove centre nut and remove wheel (manual lift models only).
3) Remove three screws from left front panel and slide panel to the left to release panel.

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6.2 Replacement

6.2.1 Thermocouple

1) Remove front control panel and left front panel (refer 6.1.1 and 6.1.3)
2) Disconnect thermocouple from the gas control.

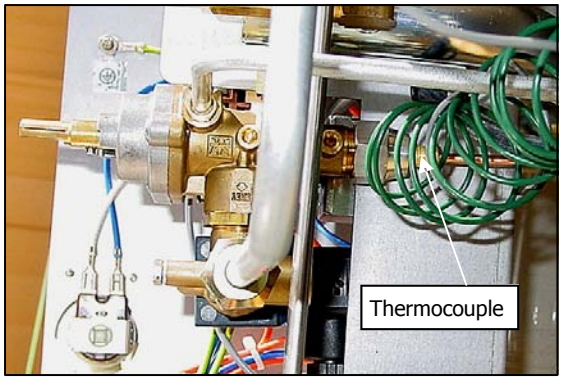

Figure 6.2.1a

3) Unscrew securing nut from pilot burner.

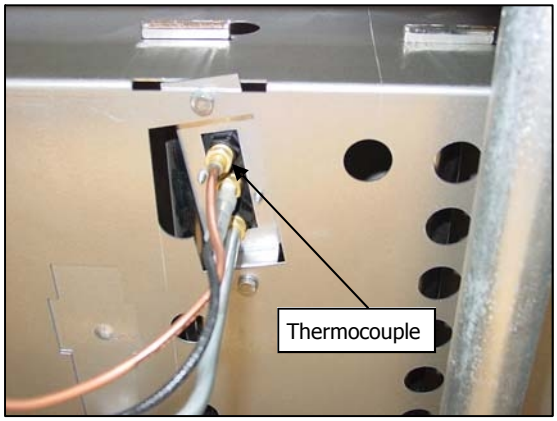

Figure 6.2.1b

4) Remove thermocouple.
5) Replace and reassemble in reverse order.

6.2.2 Pilot burner

1) Remove front control panel and left front panel (refer 6.1.1 and 6.1.3)
2) Disconnect thermocouple from pilot burner (refer figure 6.2.1b).
3) Disconnect H.T. ignition lead from pilot burner.
4) Disconnect pilot supply tube from pilot burner by unscrewing nut and olive.
5) Remove 2 pilot burner securing screws and remove pilot burner assembly.

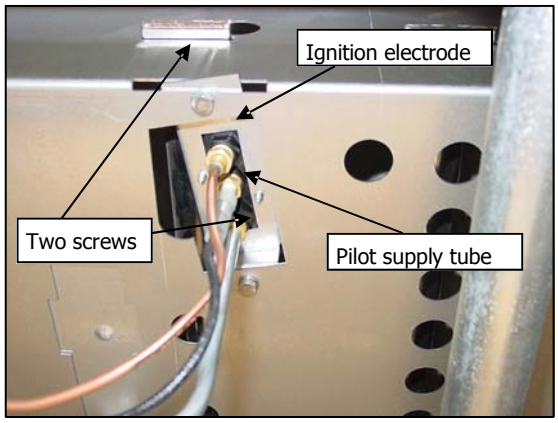

Figure 6.2.2

6) Replace and reassemble in reverse order.

NOTE: Pilot burner comes complete with new pilot electrode.

7) Ensure correct pilot orifice is refitted (refer specifications section)

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6.2.3 Pilot injector

1) Remove front control panel and right front panel (refer 6.1.1 and 6.1.3).
2) Disconnect pilot supply tube from pilot burner by unscrewing nut.

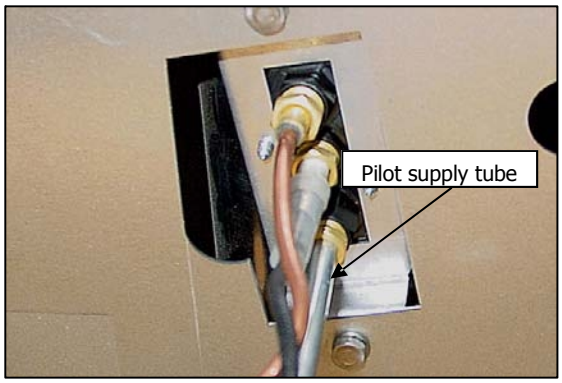

Figure 6.2.3

NOTE: The thermocouple and pilot electrode may need to be removed to allow access to the pilot supply tube nut.

3) Replace pilot injector with correct size (refer to specifications section), and reassemble in reverse order.

6.2.4 Main burner

1) Remove front control panel and right front panel (refer 6.1.1 and 6.1.3)
2) Disconnect main burner supply connection.

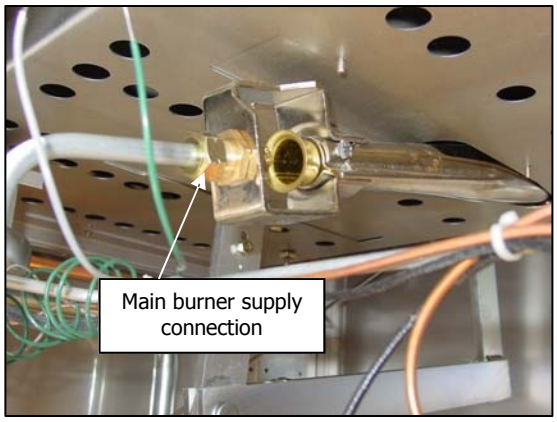

Figure 6.2.4a

3) Lift lid and raise pan fully.
4) Unscrew four screws securing cover plate to bottom of burner tray.

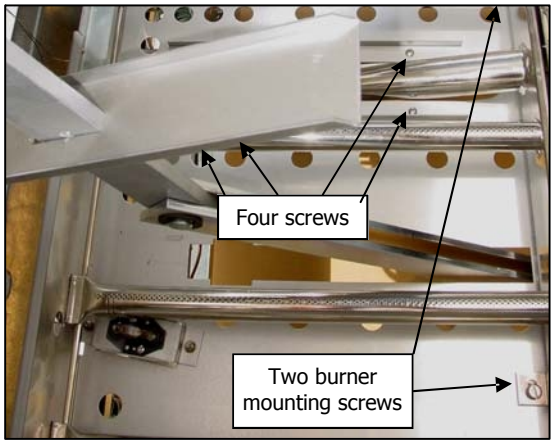

Figure 6.2.4b

5) Remove one mounting screw from each end of main burner.
6) Remove circlip from one support bar bracket and remove pin, leaving one arm to support pan
7) Remove linkage cover from support bar by sliding off over the top of the lifting bar.

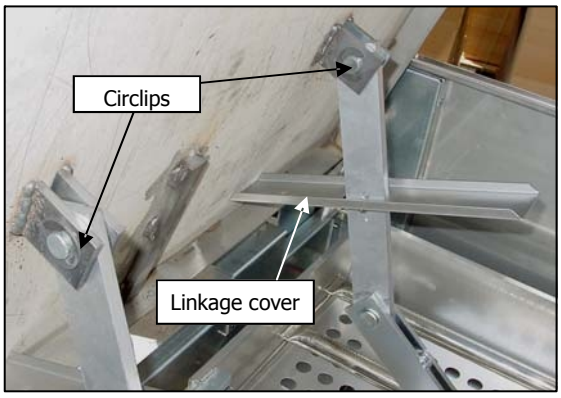

Figure 6.2.4c

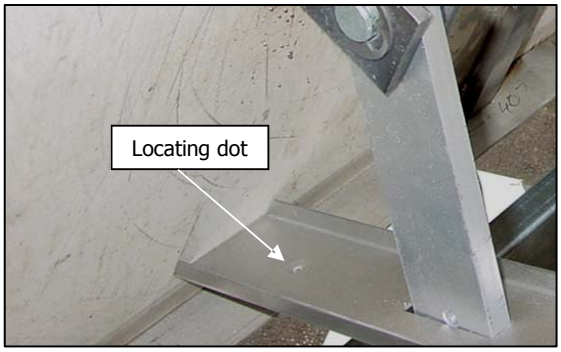

Figure 6.2.4d

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8) Lift one end of the burner over the disconnected support bar and reconnect the support bar.

9) Repeat operation with other end of the burner and remove burner.

10) Transfer air adjusting bush and bolt from old burner to new burner.

11) Replace main burner, reassembling in reverse order.

12) Adjust air adjusting bush to the correct setting of 30mm from main burner bracket to leading edge of air adjusting bush.

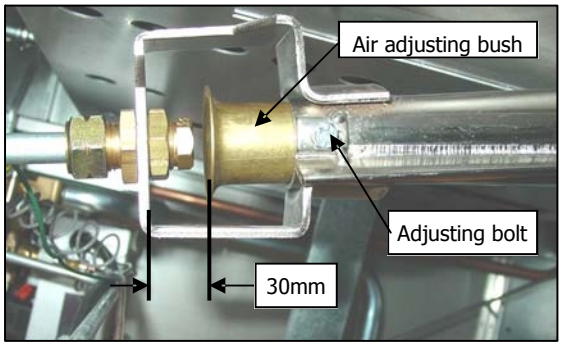

Figure 6.2.4e

NOTE: Ensure linkage cover is installed with the locating dot to the front as shown. (refer figure 6.2.4d). Otherwise damage will result when pan is lowered.

6.2.5 Main burner injector

1) Remove the front control panel and right front panel (refer 6.1.1 and 6.1.3).

2) Unscrew injector from behind support fitting.

3) Clean and / or replace as necessary.

NOTE: Ensure that correct size injector is refitted to the unit (refer specifications section).

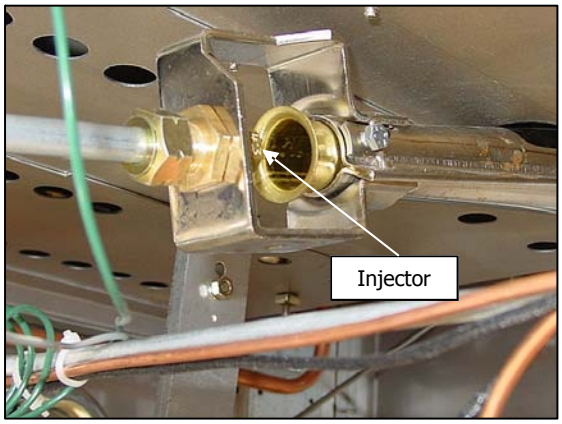

Figure 6.2.5

6.2.6 Gas control valve

1) Remove three front panels (refer 6.1.1, 6.1.2 and 6.1.3).

2) Remove two screws and remove gas control valve cover panel.

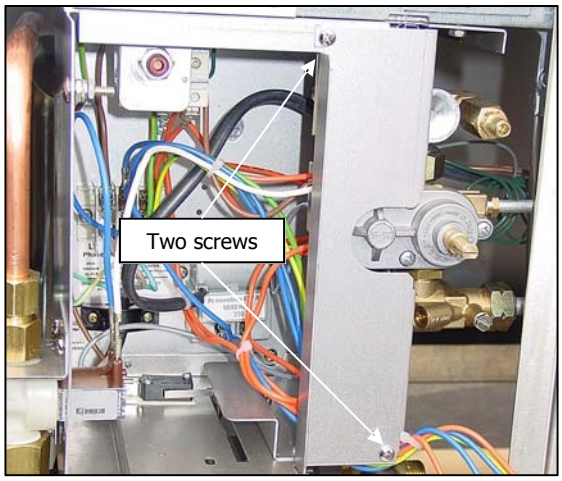

Figure 6.2.6a

3) Remove pilot gas line, main injector gas line and thermocouple from gas control.

4) Disconnect main gas supply to valve from supply manifold and bring forward to allow access to central screw in plug socket.

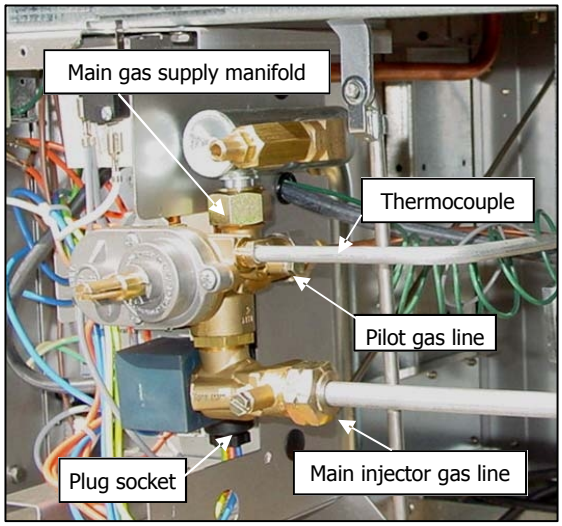

Figure 6.2.6b

5) Unscrew screw in centre of plug then remove plug socket.

6) Remove and replace gas control, reassemble in reverse order.

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6.2.7 Ignition Electrode

1) Remove front control panel and front right panel (refer 6.1.1 and 6.1.3).
2) Disconnect ignition electrode from pilot burner by unscrewing nut.

NOTE: The thermocouple may need to be removed to allow access to the ignition electrode.

3) Replace ignition electrode and re-assemble in reverse order.

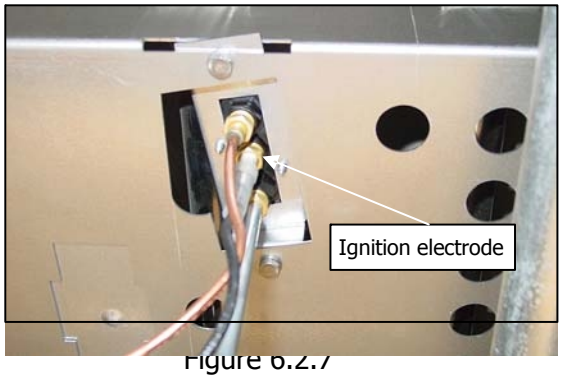

Figure 6.2.7

6.2.8 H.T Lead

1) Remove left and right front panels (refer 6.1.2, 6.1.3).
2) Disconnect H.T. lead from pilot electrode and ignition box.
3) Replace H.T. lead and reassemble

6.2.9 Ignitor

1) Remove front control panel and left front panel (refer 6.1.1 and 6.1.2).
2) Remove two screws securing ignitor to the Bratt pan.
3) Transfer wires to new ignitor.

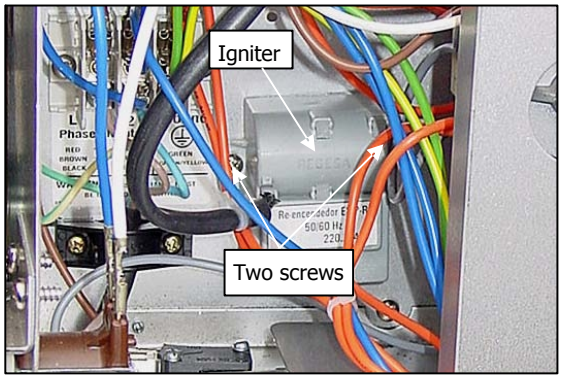

Figure 6.2.9

4) Secure new ignitor to Bratt pan using two screws.

6.2.10 Thermostat

1) Remove three front panels (refer 6.1.1, 6.1.2 and 6.1.3).
2) Remove gas valve cover panel (refer 6.4.6)
3) Withdraw thermostat capillary from locating groove by bending lever down out of way.

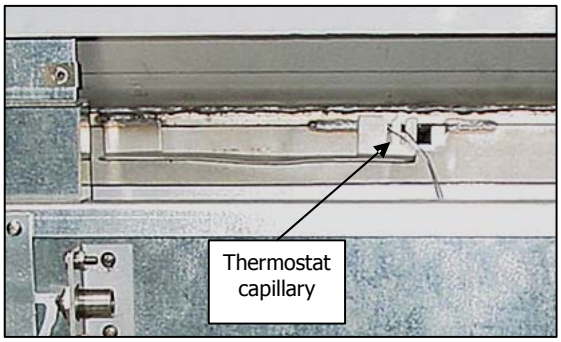

Figure 6.2.10

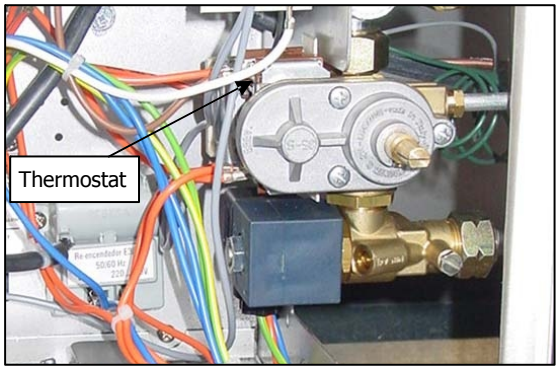

Figure 6.2.10a

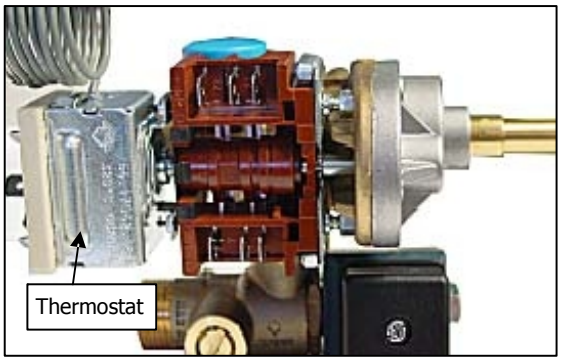

Figure 6.4.10b

4) Slide thermostat off rear of the selector switch which is mounted on the rear of the gas control valve.
5) Transfer wires to the new thermostat.
6) Fit new thermostat and reassemble in reverse order.

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6.2.11 Selector switch

1) Remove three front panels (refer 6.1.1, 6.1.2 and 6.1.3).
2) Remove gas valve cover panel (refer 6.2.6)
3) Slide thermostat off rear of the rear of the selector switch which is mounted on the rear of the gas control valve.
4) Remove clip securing selector switch to control valve, by levering clip off to the side.

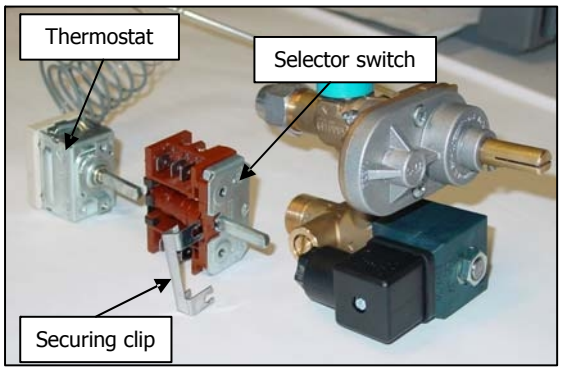

Figure 6.2.11

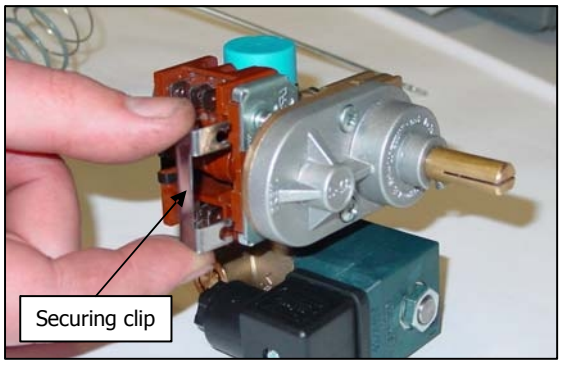

Figure 6.2.11a

5) Slide selector switch off the rear of the control valve
6) Transfer wires to the new selector switch.
7) Fit new select switch and reassemble in reverse order.

NOTE: The selector switch securing clip may need bending back into shape before refitting.

6.2.12 Thermostat over-temp

1) Remove three front panels (refer 6.1.1, 6.1.2 and 6.1.3)
2) Withdraw over-temp capillary from locating groove by bending lever down out of way.

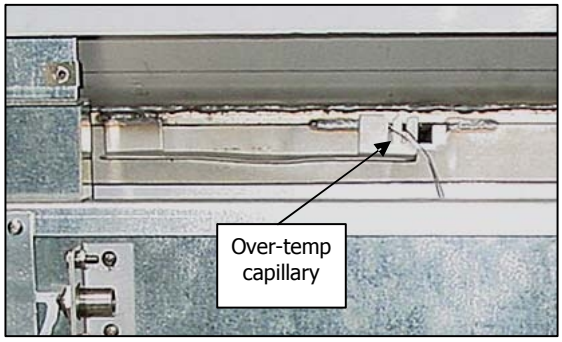

Figure 6.2.12a

3) Unscrew nut securing over-temp to bracket. and remove switch from behind bracket.

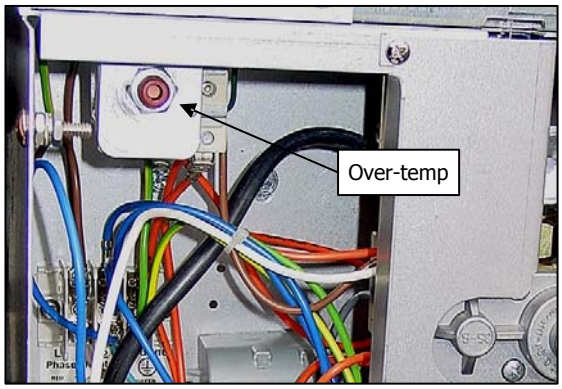

Figure 6.2.12b

5) Disconnect wiring from terminals.
6) Replace and reassemble in reverse order.

6.2.13 Pan Microswitch

1) Remove left front panel (refer 6.1.2).
2) Remove two screws securing microswitch to base of unit.

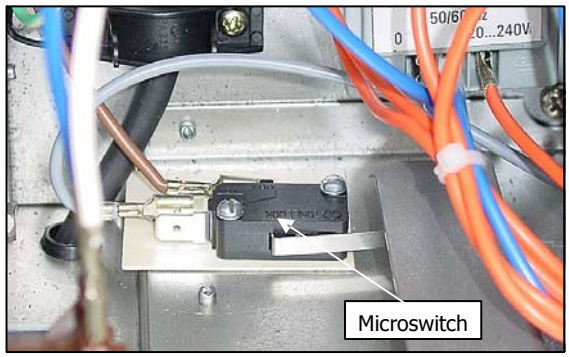

Figure 6.2.13

3) Transfer wiring to new microswitch.
4) Reassemble in reverse order.
5) Ensure microswitch is adjusted correctly (refer

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6.2.14 Indicators

1) Remove control panel (refer 6.1.1).
2) Remove wires from rear of indicator.
3) Push indicator through front panel from behind.
4) Replace and reassemble in reverse order.

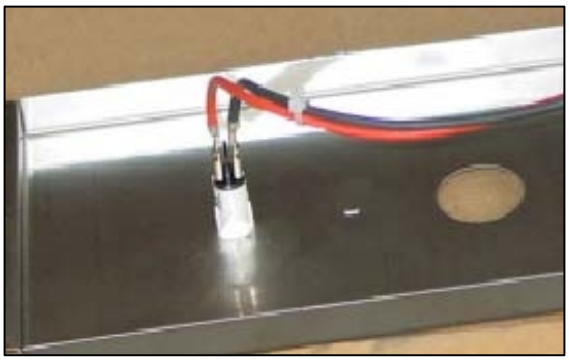

Figure 6.2.14

6.2.15 Water Valve

1) Remove left front panel (refer 6.3.1)
2) Isolate unit from water supply.
3) Remove two nuts securing water piping to valve.
4) Undo two screws securing water valve to the mounting panel.

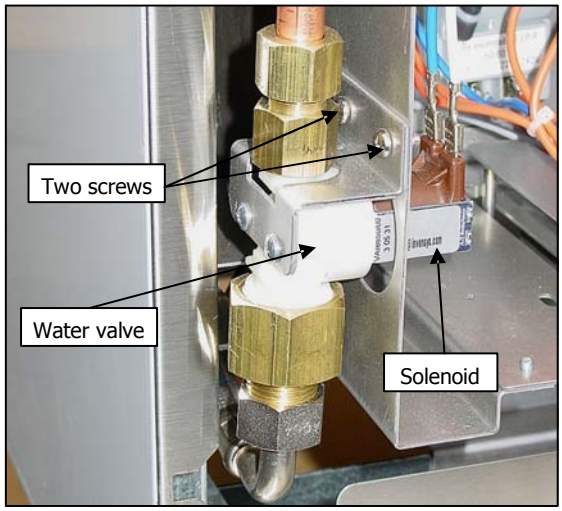

Figure 6.2.15

5) Disconnect wires from solenoid on water valve.
6) Remove bracket and brass unions from water valve.
7) Replace water valve and reassemble in reverse order.

6.2.16 Water Solenoid

1) Remove left front panel (refer 6.1.1)
2) Place screwdriver between water valve and solenoid and lever solenoid away from valve.
3) Remove wires and reassemble with new solenoid in reverse order.

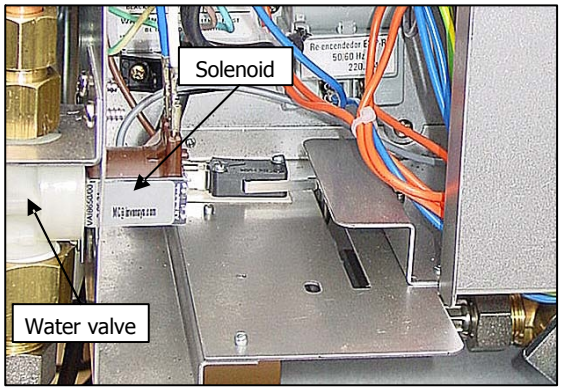

Figure 6.2.16

6.2.17 Water Solenoid Cleaner

1) Remove left front panel (refer 6.1.1).
2) Isolate unit from water supply.
3) Remove water supply pipe from water valve and remove brass fitting (refer 6.2.13)
4) Remove the sieve from the valve assembly by pulling firmly away from the assembly with a pair of pliers

Figure 6.2.17

4) Clean the sieve, removing all dirt and grime.
5) Replace the sieve and reconnect the water supply.

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6.2.18 Water control microswitch

1) Remove left front panel and control panel (refer 6.1.1 and 6.1.2)
2) Remove gas control valve cover panel (refer 6.2.6).
3) Remove two screws securing microswitch and disconnect wiring.

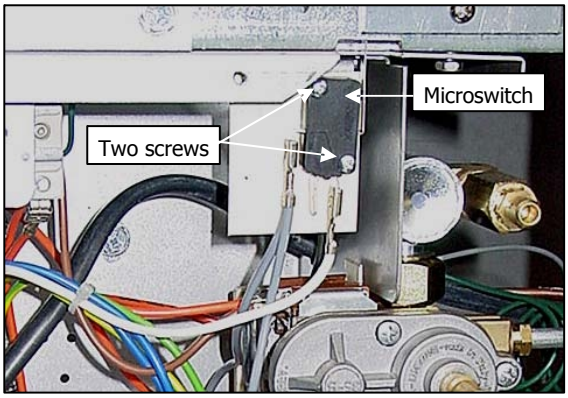

Figure 6.2.18

4) Replace switch and reassemble in reverse order.

6.2.19 Lid Hinge Springs

1) Using a 3mm Allen key loosen grub screw in spring hinge tensioner barrel.
2) Take strain off grub screw by turning end boss, (19mm spanner) on spring hinge against spring tension (clockwise for RHS, anticlockwise for LHS)
3) While holding tension on spring remove grub screw from tensioner barrel with spanner.
4) Place the Allan key into the aligned holes of the tensioner barrel and end boss, to support the spring tension.

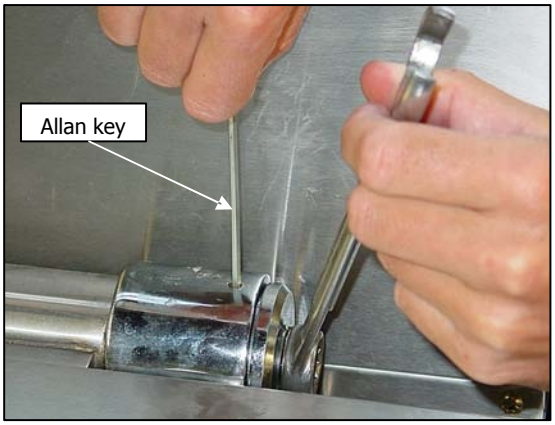

Figure 6.2.19a

5) Reposition spanner, take tension off Allan key and remove Allan key.
6) Allow the end boss to rotate until the next hole in the end boss lines up with grub screw hole and replace the Allan key.
7) Repeat steps 5 and 6 until all tension is off spring.
8) Remove the end boss and spring from spring tensioner barrel.

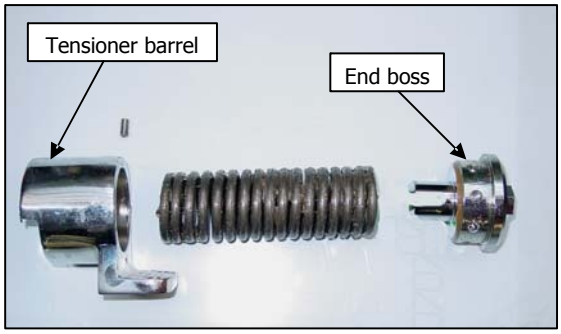

Figure 6.2.19b

9) Generously grease the new springs.
10) Insert new springs in, noting that the spring with the left-hand helix should be inserted in the right-hand side, and the spring with the right-hand helix should be inserted in the left-hand side.

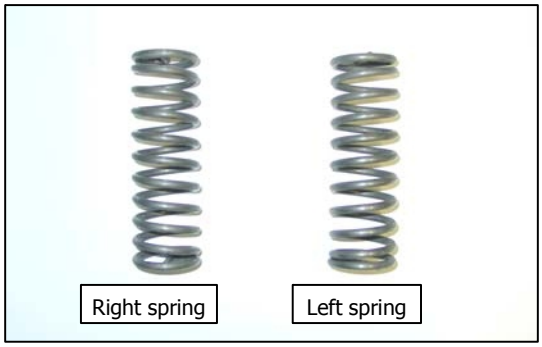

Figure 6.2.19c

11) Refit end boss and re-tension by reversing the dismantling procedure (clockwise for RHS, anticlockwise for LHS).

NOTE: Correct tension has been achieved when the end boss has been turned half a turn.

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6.2.20 Hand Wheel Handle
(Manual Lift Models)

1) Prise off the hand-wheel cap and remove the centre nut and remove the hand-wheel.
2) Undo bolt at back of wheel (using Allan Key) securing handle to wheel.

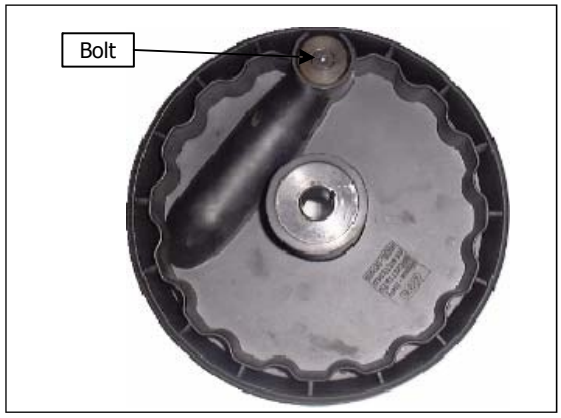

Figure 6.2.20

3) Remove handle, replace, and reassemble in reverse order.

6.2.21 Push Button Switch Block
(Electric lift models)

1) Remove left upper panel (refer 6.1.2).
2) Undo screw securing contact block to rear of push button.
3) Remove contact block and transfer wires to new contact bock.
4) Fit new contact block and reassemble.

6.2.22 Control Button
(Electric lift models)

1) Remove both contact blocks from rear of the control button (refer 6.3.21).
2) Remove base from push button by unclipping, using a small screwdriver or similar tool.
3) Undo nut securing the push button to the switch mounting plate.
4) Replace and reassemble in reverse order.

6.2.23 Lift Motor
(Electric lift models)

1) Remove left and right front panels (refer 6.1.2 and 6.1.3)
2) Disconnect four wires to lift motor from connector block.

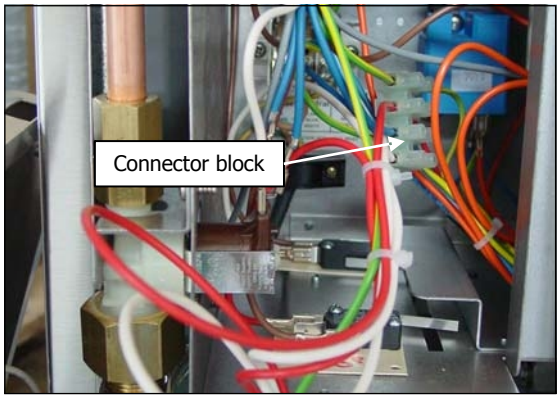

Figure 6.2.23a

3) Remove through bolt connecting motor to lead screw.

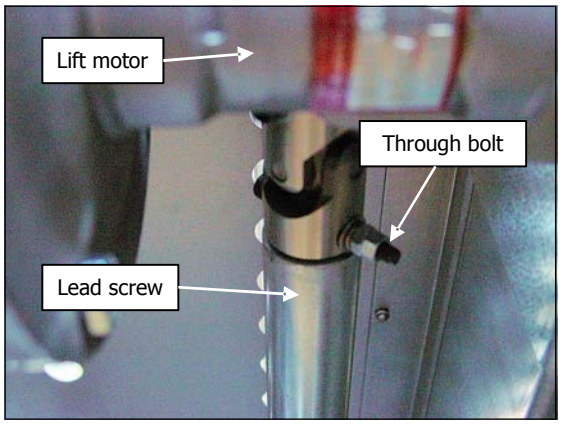

Figure 6.2.23b

4) Remove three bolts securing motor to bratt pan frame and remove motor.
5) Replace motor and reassemble in reverse order.

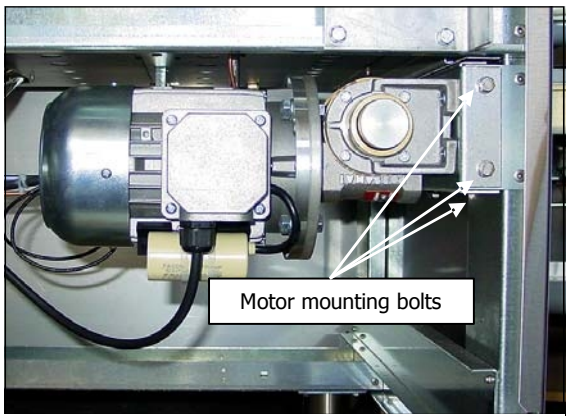

Figure 6.2.23c

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6.5 Adjustment

6.5.1 Pan microswitch adjustment

1) Remove front control panel and left front panel (refer 6.1.1 and 6.1.2).
2) Bend lever on microswitch so that the switch clicks on when the pan is completely down in the cooking position.
3) Replace front panels.

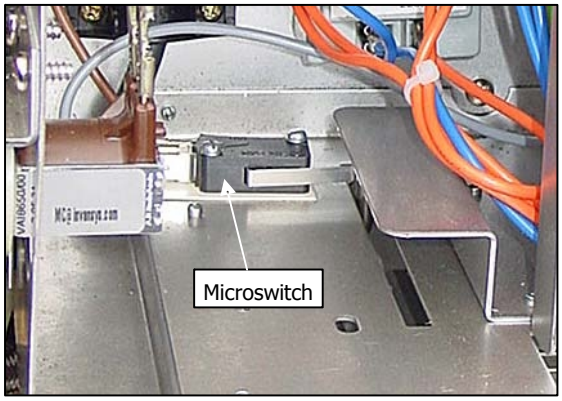

Figure 6.5.1

6.5.2 Water control microswitch

1) Remove left front and control panels (refer 6.1.1 and 6.1.2).
2) Remove gas valve cover panel (refer 6.4.4)
3) Bend lever on microswitch so that the switch clicks on when the water control is turned to the on position.
4) Replace all covers.

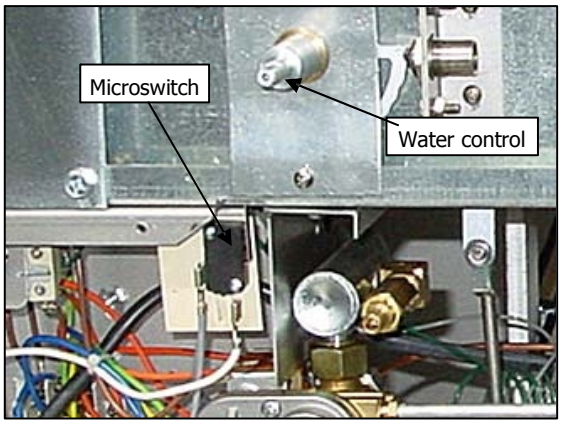

Figure 6.5.2

6.5.3 Tensioning the lid springs

1) Using a 3mm Allan key loosen grub screw in spring hinge tensioner barrel.
2) Take strain off grub screw by turning end boss, (19mm spanner) on hinge agaist spring tension (clockwise for RHS, anticlockwise for LHS).
3) While holding tension on spring remove grub screw from tensioner barrel.
4) Place the Allan key in the aligned holes of the tensioner barrel and end boss to support the spring tension.

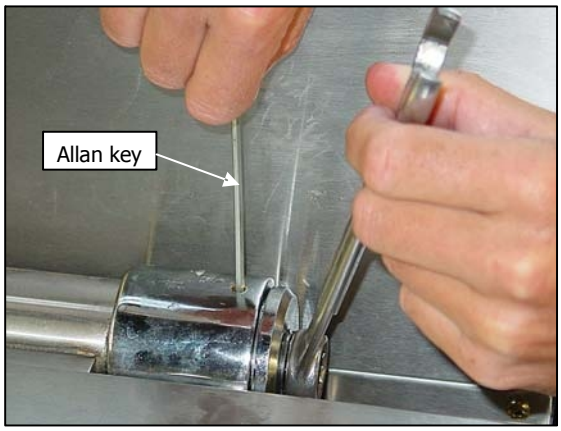

Figure 6.5.3a

5) Reposition spanner, take tension off Allan key and remove Allan key.
6) Increase tension on spring by turning end boss (clockwise for RHS and anticlockwise for LHS) until the next hole in the end boss lines up with the grub screw hole in the tensioner barrel.

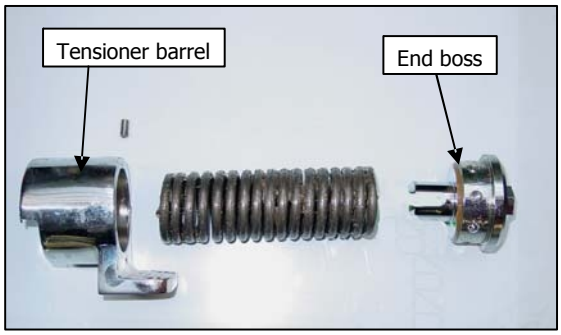

Figure 6.5.3b

7) Replace grub screw and repeat with other side.
8) Check lid tension - if correct the lid should hold in the vertical position when raised.

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6.5.4 Main burner aeration

1) Remove front control panel and right front panel (refer 6.1.1 and 6.1.3).
2) Loosen air adjusting bush bolt.
3) Adjust air adjusting bush to the correct setting of 30mm from main burner bracket to leading edge of air adjusting bush.

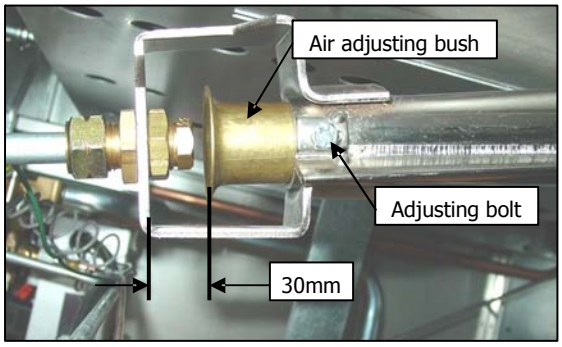

Figure 6.5.4

4) Replace front panels.

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Plinth Kit 900mm	228798
Plinth Kit 1200mm	228802

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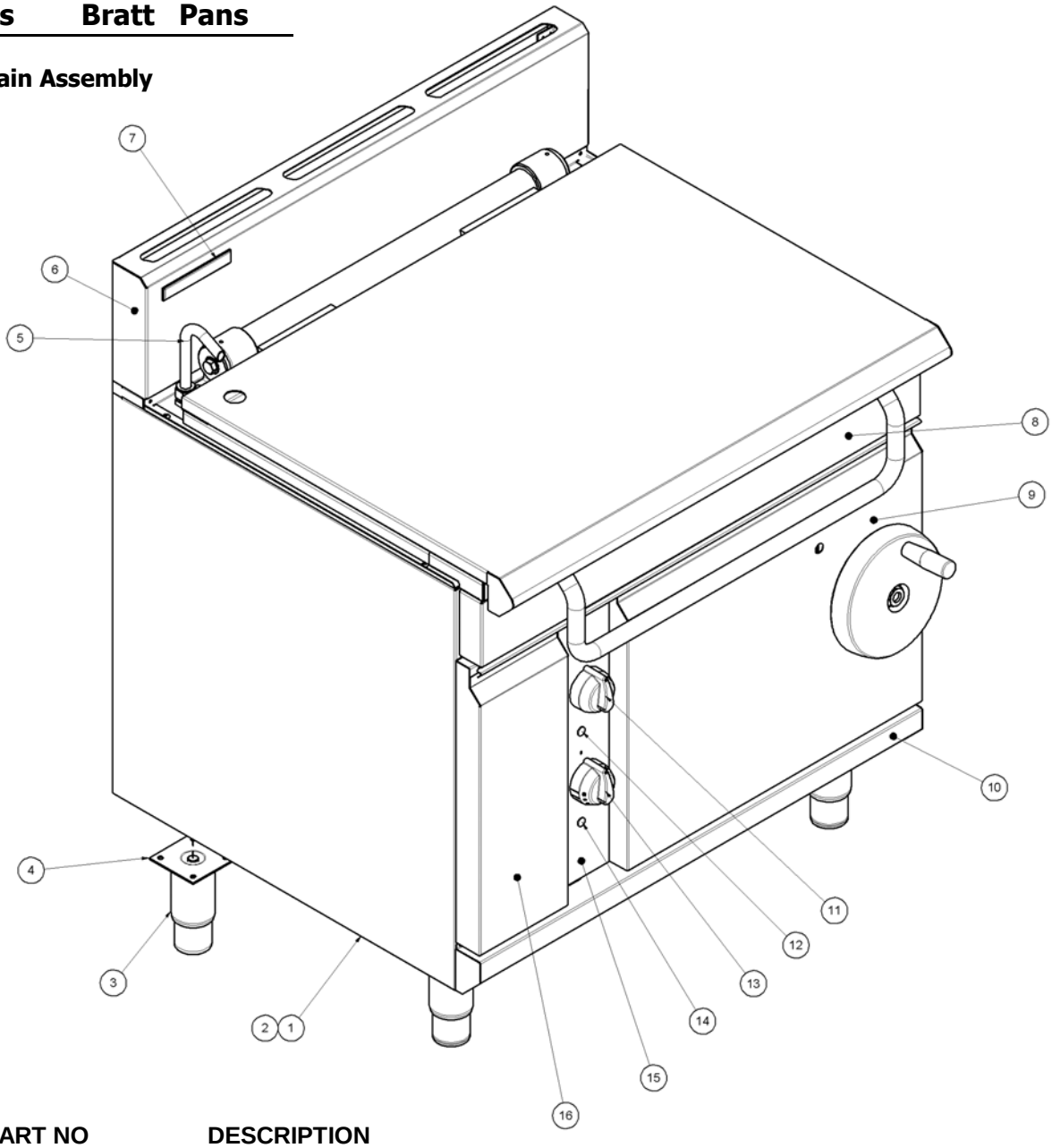
8.1 Gas Bratt Pans

8.1.1 Main Assembly



ITEM	PART NO	DESCRIPTION
1	227706	FRYER SIDE PANEL LH
2	227705	FRYER SIDE PANEL RH
3	227850	LEG 150mm (FLUSH STUD)
4	227852	LEG PLATE
5	228259	WATER SPOUT TUBE
6	228669	SPLASHBACK BLUESEAL
7	227960	BADGE BLUESEAL
8	227576	PAN FASCIA BLUESEAL
	227580	FRONT TRIM BLUESEAL
9	228848	FRONT COVER RH
10	228929	BOTTOM SILL WA
11	227382	KNOB BLUESEAL 8mm WATER
12	227963	NEON ORANGE
13	228824	KNOB BLUESEAL 8mm 1-10
14	228922	NEON CLEAR
15	228939	CONTROL PANEL
16	228844	FRONT COVER LH

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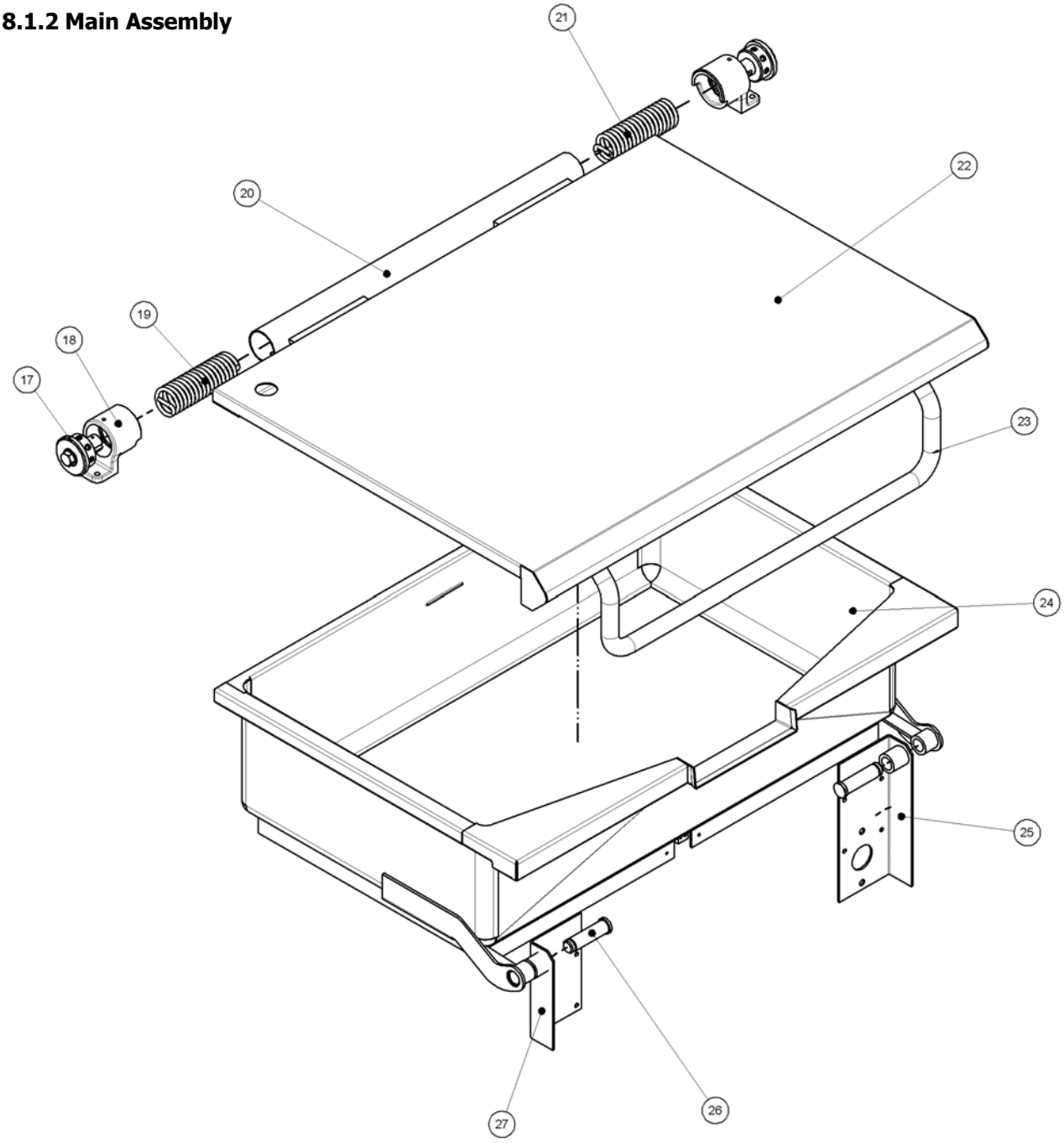
8.1.2 Main Assembly



ITEM	PART NO	DESCRIPTION
17	227520	HINGE OUTER TENSION BOSS
18	227521	HINGE TENSIONER BARREL
19	227833	LID HINGE SPRING - LH
20	228814	LID HINGE BARREL WA
21	227832	LID HINGE SPRING - RH
22	227672	LID WA BLUESEAL
23	227841	LID HANDLE 650mm
	227847	LID HANDLE 830mm
24	227478	PAN WA
25	227738	HINGE PLATE RH WA
26	227741	PAN HINGE PIN
27	227736	HINGE PLATE WA

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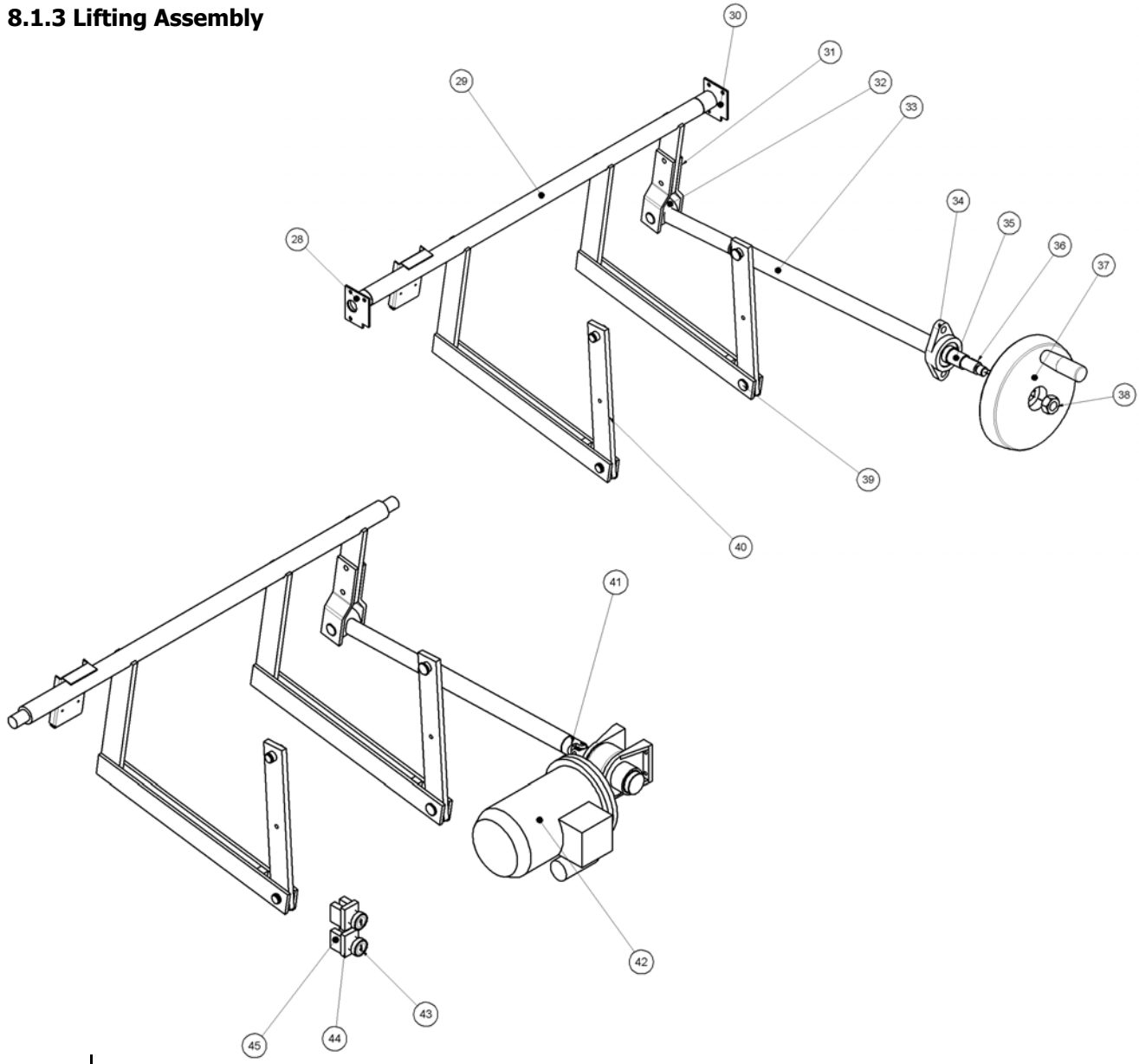
8.1.3 Lifting Assembly



ITEM	PART NO	DESCRIPTION
28	228315	LIFTING BAR PIVOT LH WA
29	227722	LIFTING ARM WA
30	227734	LIFTING BAR PIVOT RH WA
31	227731	LIFTING BAR CLAMP
32	227739	PIVOT BUSH
33	228120	LEAD SCREW
34	020043	BEARING "ASSEMBLY" UCFL204
35	228117	HANDWHEEL SPACER BUSH
36	044400	KEY WOODRUFF
37	228123	HANDWHEEL MACHINED
38	044066	NUT M16 HEX MACHINE ZP
39	227740	LIFTING BAR HINGE PIN
40	227730	LINK ARM
41	228906	UNIVERSAL JOINT WORKED
42	227857	ELEC MOTOR & REDUCTION GEARBOX
43	020393	SWITCH CONTROL BUTTON
44	020394	SWITCH CONTACT BLOCK N/O
45	020395	SWITCH AUX CONTACT BLOCK

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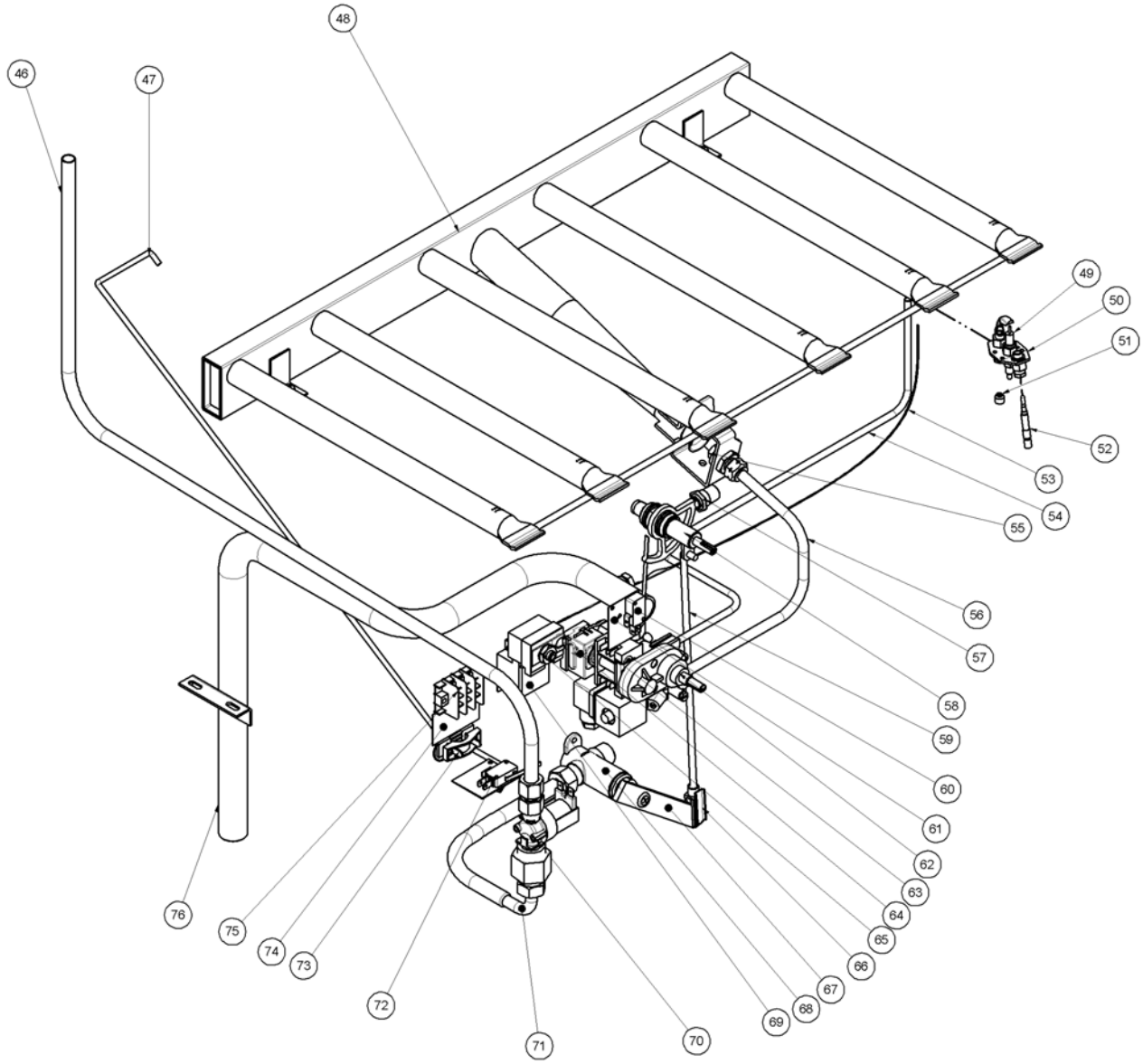
8 Exploded Parts Diagrams

8.1. Gas Assembly



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ITEM	PART NO	DESCRIPTION	
46	227897	WATER OUTLET TUBE	
47	228623	PUSH ROD MICROSWITCH	
48	228210	BURNER (900mm WIDE)	
	228211	BURNER (1200mm WIDE)	
49	018744	PIEZO ELECTRODE	
50	228341	PILOT BURNER	
51	026488	PILOT INJECTOR 0.35mm	**NAT ONLY**
	018692	PILOT INJECTOR 0.2mm	**LPG/PROPANE ONLY**
52	019429	THERMOCOUPLE	
53	228934	H. T LEAD	
54	228510	PILOT SUPPLY TUBE	
55	038430	BURNER INJECTOR 4.3mm (900mm WIDE)	**NAT ONLY**
	038520	BURNER INJECTOR 5.2mm (1200mm WIDE)	**NAT ONLY**
	038250	BURNER INJECTOR 2.5mm (900mm WIDE)	**LPG/PROPANE ONLY**
	038280	BURNER INJECTOR 2.8mm (1200mm WIDE)	**LPG/PROPANE ONLY**
56	228509	BURNER SUPPLY TUBE	
57	011005	BALL CATCH ASSY	
58	228874	WATER SHAFT WA	
59	227916	WATER VALVE LINK ARM	
60	003004	MICROSWITCH	
61	013977	MICROSWITCH INSULATOR	
62	227830	GAS CONTROL - 35S PEL	
63	229355	SELECTOR SWITCH KIT	
64	024774	THERMOSTAT 50-320 C	
64	025400	OVERTEMP THERMOSTAT 360C	
66	228948	CLEVIS 6mm	
67	227915	WATER VALVE LEVER	
68	020062	WATER VALVE HMC 454x15 CIRCOLA	
69	228191	RE-IGNITOR 240V	
70	020851	WATER SOLENOID	
71	228933	BASIN CONNECTOR 300mm ELBOW	
72	024802	DOOR MICROSWITCH E32/G32	
73	026161	CABLE CLAMP PA268RO	
74	019207	TERMINAL BLOCK LABEL	
75	013586	TERMINAL BLOCK PA32	
76	227894	SUPPLY TUBE WA	

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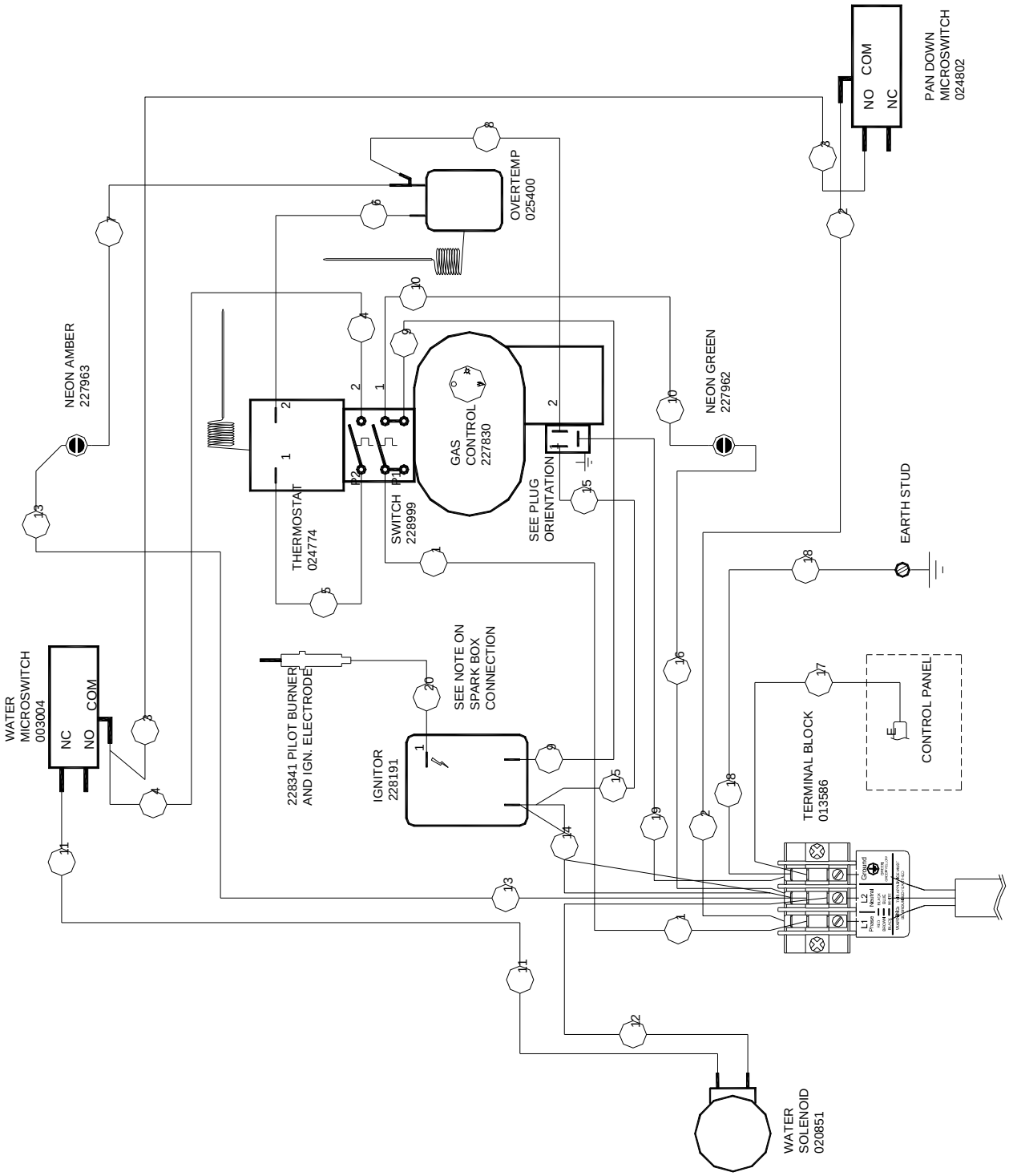
G580-8 / G580-12



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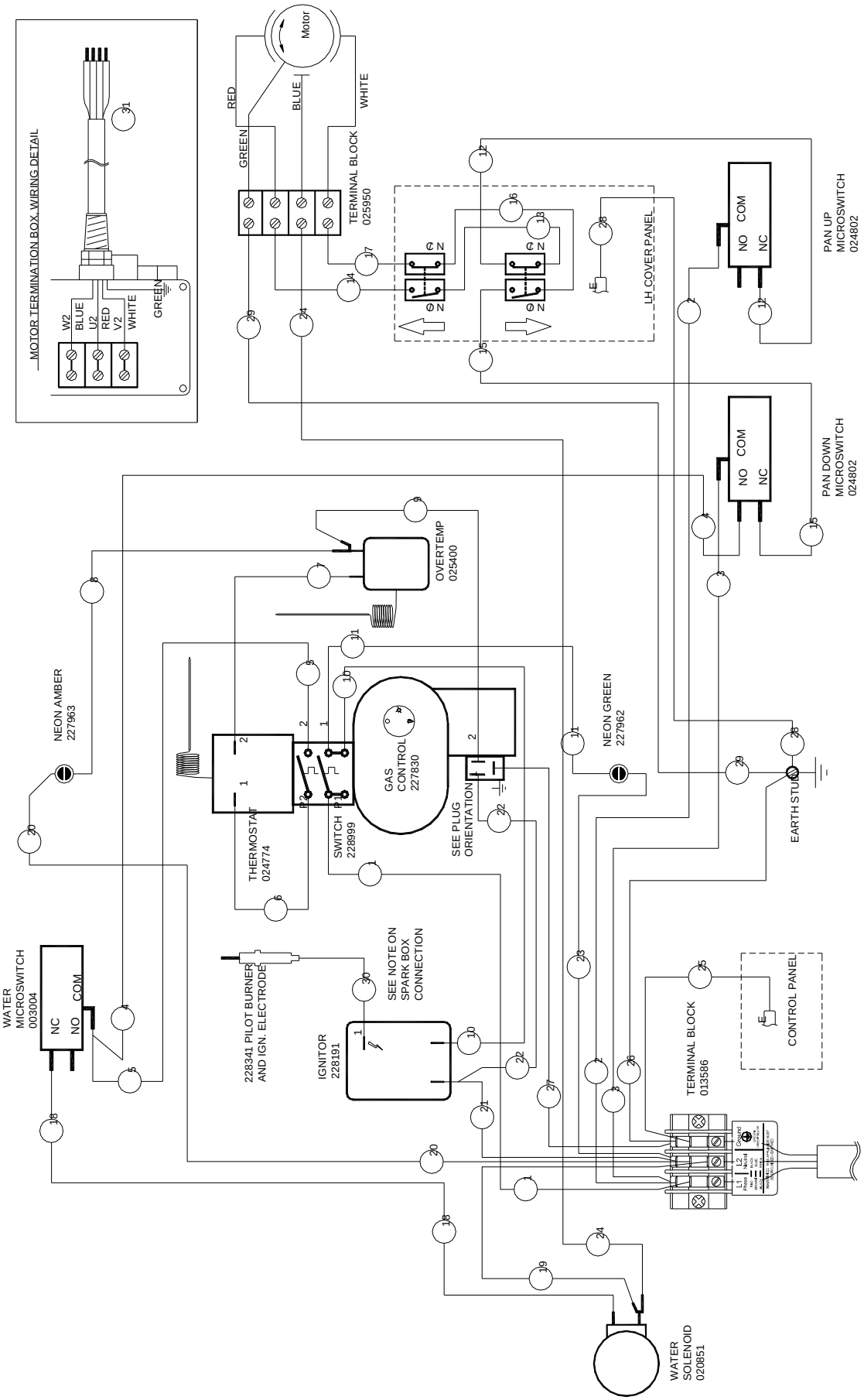
G580-8E / G580-12E



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10 Service Contacts

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VICTORIA - MOFFAT PTY
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740 Springvale Road
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Fax (03) 9518 3895

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United Kingdom

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Conversion Procedure

CAUTION :

Ensure that the appliance is isolated from the gas and mains electrical supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning appliance.**
- **For all relevant gas specifications refer to the table at the end of this section.**

Front Panel

NOTE: Before starting the conversion ensure that the gas and electrical supplies are off.

For all full gas type conversions it is necessary to remove the main front panel of the Bratt Pan. To remove the main front panel carry out the following actions:-

1. Remove the hand wheel (with the pan in the lowered position) taking care not to lose the woodruff key fitted to the spindle shaft. **(G580-8 / G580-12 models only).**
2. Remove the gas and water control knobs from the front control panel.
3. Remove the front control panel by removing the 2 retaining screws at the top and bottom of the panel.
4. Remove the large front right hand cover panel by removing the 2 retaining screws at the left hand side of the cover panel.
5. Ease the panel to the left to release the panel from the right hand locators, remove the panel from the front of bratt pan.
6. Refit the hand wheel to allow the pan to be raised / lowered during the gas conversion procedure. **(G580-8 / G580-12 models only)**.

Fig 8

Main Burner

1. The main injector is now exposed and can be unscrewed using a. 13mm(½" A/F) spanner.
2. Determine the correct injector sizes from the data shown in the 'Gas Specification' table at the end of this section.
3. Replace with the correct size main burner injector.
4. Ensure that the aeration sleeve is adjusted to the measurements shown in the 'Gas Specification Table' and also Fig 9).
5. Slacken off the clamp screw and move the aeration sleeve to the recommended distance 'H' from the mounting bracket (Refer to Fig 9). Re-tighten the clamp screw.

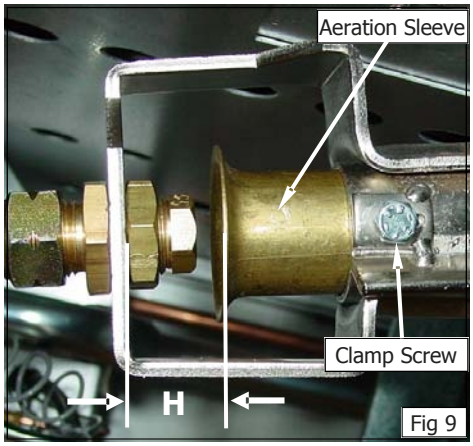

Fig 9

Pilot Burner

1. Disconnect the pilot supply tube from the pilot burner using a 10mm spanner.
2. Determine the correct injector size for the corresponding gas from the data shown in the 'Gas Specification' table at the end of this section.
3. With pilot supply tube disconnected, remove the existing pilot injector and replace with the correct size pilot injector for the gas type used.
4. Re-assembly the pilot supply tube to the pilot burner.

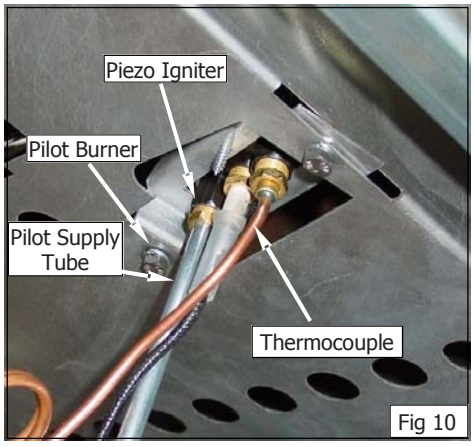

Fig 10

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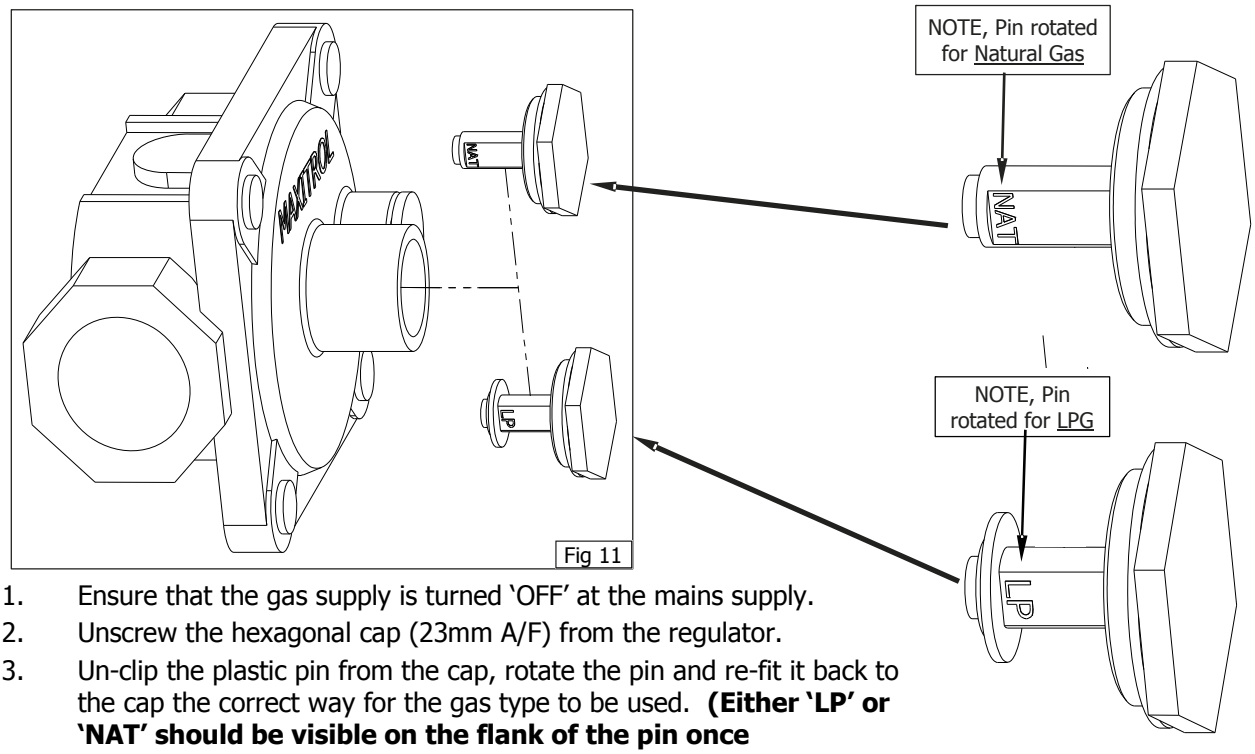
Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.



1. Ensure that the gas supply is turned 'OFF' at the mains supply.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, rotate the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap)**.
4. Screw the cap back into the regulator and tighten hand tight.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification labels located at_

- The rear of the unit, above the gas entry port.
- Next to the rating plate.

Commissioning

Before leaving the converted installation;

WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.
2. Check the following functions in accordance with the operating instructions specified in the "Operation" section of this manual.
   - Light the Pilot Burners.
   - Light the Main Burners.
   - Check the Thermostat operation.
   - Ensure that all the controls operate correctly.
3. Ensure any adjustments done to components that have the adjustments/settings sealed (e.g. paint sealed) are re-sealed.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

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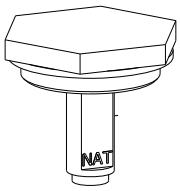
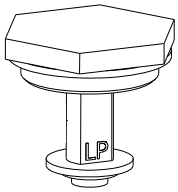
A Appendix A: Gas Type Conversion

Gas Specifications

- Non UK Only

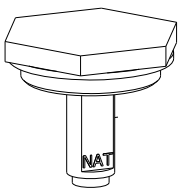
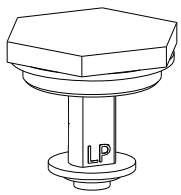
	Natural Gas		LPG (Propane)	
	G580-8/8E	**G580-12/12E**	**G580-8/8E**	**G580-12/12E**
Main Burner Injector	Ø 4.30 mm	Ø 5.20mm	Ø 2.50 mm	Ø 2.80 mm
Pilot Burner Injector	0.35		0.20	
Aeration Clearance (**H**)	30 mm		30 mm	
Operating Pressure	0.76 kPa (*)	0.60 kPa (*)	2.4 kPa (*)	2.5 kPa (*)
Gas Regulator Cap Screw				

- UK Only

Appliance Classification

Category: **II_{2H3P}.**

Flue Type: **A_1.**

	Natural Gas (G20)		LP Gas (Propane) (G31)	
	G580-8/8E	**G580-12/12E**	**G580-8/8E**	**G580-12/12E**
Main Burner Injector	Ø 4.30 mm	Ø 5.20mm	Ø 2.50 mm	Ø 2.80 mm
Pilot Burner Injector	0.35		0.20	
Aeration Clearance (H)	30 mm		30 mm	
Supply Pressure	20 mbar		37 mbar	
Operating Pressure	7.5 mbar (*)	6.0 mbar (*)	25.7 mbar (*)	25.5 mbar (*)
Gas Regulator Cap Screw				

*** The burner operating pressure is to be measured at the gas control outlet test point with the burner operating at the 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).**

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